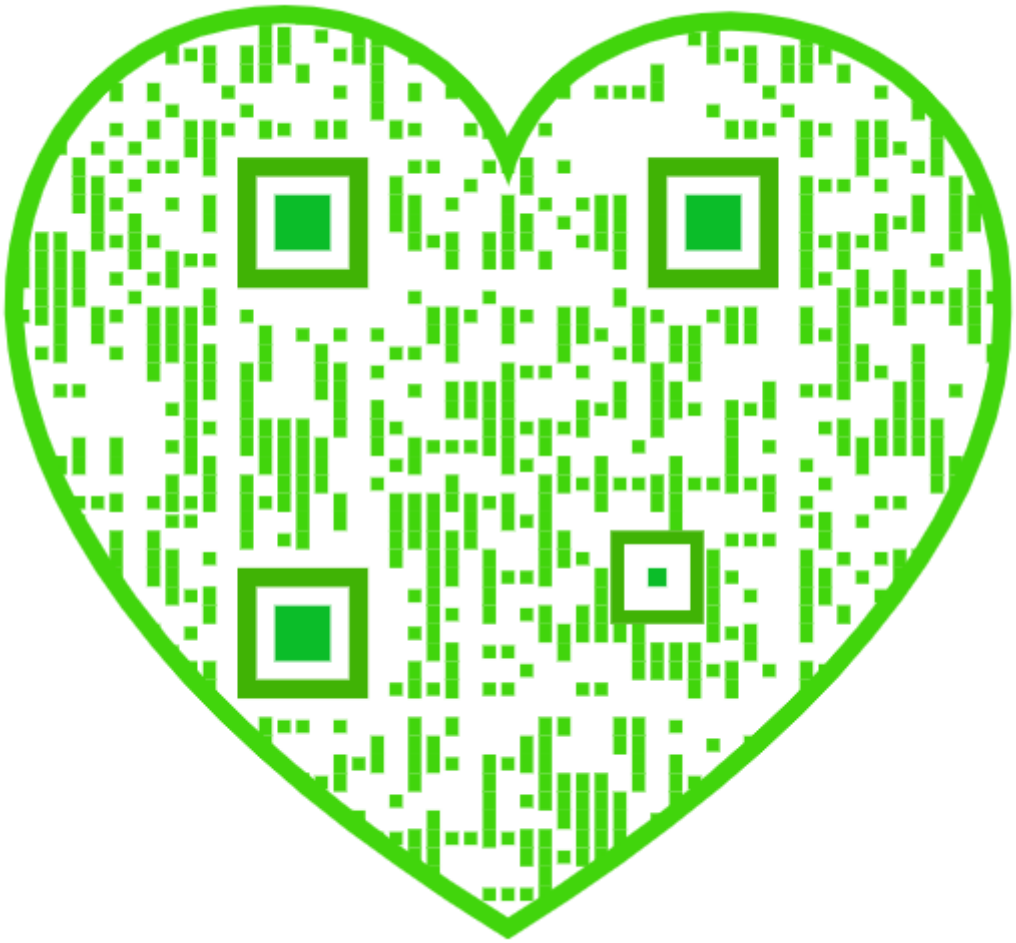

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"L'animal se repaît, l'homme mange;
L'homme d'esprit seul sait manger."
—Brillat-Savarin.

"Mon art est de flatter l'appétit, votre devoir est de le régler."—Carème.

"La qualité la plus indispensable du cuisinier est l'exactitude; elle doit être aussi celle du convié.—Brillat-Savarin.

PREFACE

The prevailing custom among the best hotels and restaurants of printing their menus in French has resulted in a continually increasing number of guests who demand of the waiter a description of a dish before ordering it. The waiter frequently guesses, often wide of the mark, and the result is a disappointed and dissatisfied guest, or the waiter bothers a too busy chef whose description is necessarily brief, hurried and incomplete. The latter way consumes a waiter's valuable time and tries the patience of a hungry and waiting diner.

My aim, therefore, in compiling this book has been to supply head waiters and waiters with **immediate, accurate and sufficiently detailed** information to enable them to quickly furnish a patron with a satisfactory description of any dish on the menu.

Chefs, managers, stewards, cooks, waiters, housewives, etc., furthermore will find the names or recipes of many dishes not to be found elsewhere, and the descriptions, though brief, are

sufficient for any one for the variation of their menus.

Forty-five years of experience in the best and largest hotels and restaurants of Europe and America, as stated below, has enabled me to collect over 8,000 recipes as made by them. This "Encyclopedia" will facilitate the work between the dining-room and the kitchen, enable both to "pull together," expedite the service, and prove generally satisfactory.

That my colleagues and all interested will find therein a realization of my aims, is the sincere wish of

Yours fraternally,

J. GANCEL.

MY REFERENCES

Apprenticeship: Rennes, France, 1874.

Forty-five years of experience as chef with the best hotels of Europe and America. These hotels include the following: The Waldorf-Astoria and Sherry's, New York; Café de la Paix, Paris; Rocher de Cancale and Bertrand, Antwerp; Brazilian Embassy, Brussels; Press Club, Paris; Hotel Bellevue, Brussels; Grand Hotel, Paris; Continental Hotel, Ostende; Grand Hotel, Brussels; Union League Club, New York; Restaurant du Moulin Rouge, Paris; Plaza Hotel, New York; Hotel des Roches Noires, Trouville; Baron Rothschild, Vienna; Palais de l'Industrie, Paris; Kursaal, Ostende; Hotel Splendide, Paris; Belleclair, New York.

For two years at Tait's Café, San Francisco.

Present time, Chef at Family Club, San Francisco.

AVANT-PROPOS

(Introduction)

In presenting this culinary book to the public, I can conscientiously say that it is the most complete and up-to-date book ever prepared on the subject.

A large portion of this book has been translated from my French book.

I am not a literary man, but I know that even with the difficulty that exists in expressing in English many of the French terms, this book will be easily understood and greatly appreciated.

This is the first time in history that such a wonderful collection of recipes has been made obtainable for general use. A careful study of the recipes and careful application of the directions for same is all that is necessary to produce the results that have become famous.

One word about the transformation of the ancient to the modern cooking. The application of fire for cooking purposes dates from the time or between the time of the Anthropophagi and the Aryan race when men drank the blood of animals, ate the intestines and roasted the carcass. It is difficult to precise at just what epoch man used fire for cooking. It is historically known that civilization and culinary luxuries existed with the Greeks to a high degree of perfection and were greatly superior to our modern cooking; also the Greeks were advanced eighteen centuries before the Italians, Germans, Russians and Gauls in the art of cooking. The French are universally known as the best culinary artists. It is always with a dinner that we celebrate three phases in life, namely: birth, marriage and death.

Certain authors claim that the kitchen is a temple and the range an altar. Unfortunately, all kitchens

are not temples, and in my long experience in hotels and restaurants I certainly have come across a great many obstacles.

A model kitchen is yet to be made. The architect or proprietor does not wish to consult with competent culinary people. Of course, I speak for certain houses.

When one sees the magnificent and gorgeous hotels and restaurants and then visits the kitchens, which are mostly situated in basements, obscure and badly ventilated, it must be realized how an hygienic installation is necessary.

There are a few modern hotels and restaurants who have commenced to reconstruct the kitchens, but it will take a long time to establish an hygienic one. An hygienic kitchen should conform to the necessities of the work.

When you see the cooks come out of the basement kitchens, pale and very often rheumatic, it is no wonder that they are so, considering that they have been shut up in such an atmosphere, forced to inhale the gas from the range and the fumes generating in the cooking utensils. Pressed by the headwaiter and others for two or three consecutive hours to "hurry up," these men return to their homes tired out. Give to these men sanitary, hygienic, well lighted and ventilated kitchens. Such would be an act of humanity as well as a public necessity.

The walls of the kitchens should be made of enameled bricks and the floors of concrete. The range, as much as possible in the center, surrounded by an iron grating, sprinkled with sawdust, a ventilator and aspiring apparatus to aspire the heat and steam that escapes. The tables and shelves should be made of steel, to facilitate their cleaning. All of the table service should be kept in the heating oven. All the cooking utensils should be in bi-metal, copper or aluminum. Enameled utensils should never be used, and should be strictly prohibited, as there is great danger of pieces of enamel breaking and mixing with the food, which causes appendicitis and other serious diseases.

AUTHOR.

HORS-D'OEUVRE

DIFFERENT VARIETIES OF RELISHES

Many relishes are served for Entrees

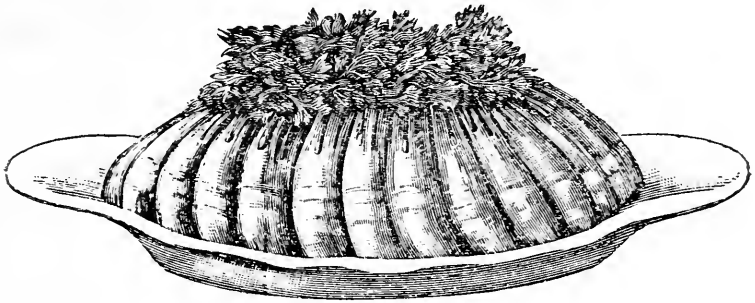
The ancient Greeks and Romans considered relishes a great delicacy, so it is nothing new in the modern cooking of today.

There are two different kinds of relishes, hot and cold, and should be served before the soup, principally the cold ones, as the hot relishes are sometimes served as small entrees.

But if the hot relishes are desired, one should be careful not to serve the same as any other dish already composing the menu.

There are a great many varieties of hot and cold relishes, and they should be made very fancy to excite the appetite.

Cold relishes such as oysters, caviar, olives, radishes, celery and sardines should be kept on ice or in a cool place and served only a few seconds before eating.



Relishes, Shrimps

RELISHES (Hors-d'OEuvre)

Abbreviations: **H.**, Hot; **C.**, Cold; **Gar.**, Garnished; **Jul.**, Julienne.

Acéto, C. Vegetable and fruit pickled in vinegar.

Achards, C. Macédoine of vegetables, pickled in mustard.

Agnoliti, C. Small patties of noodle paste with divers meat. (Ravioli style.)

Agoursis, C. Dill pickles.

Aiguillette, C. Sticks of puff paste, gar. with divers stuffing.

Allumette, C. Match sticks of puff paste with divers stuffing or w. cheese.

Ambigu, C. Rich buffet of fancy assorted meat.

Amandes, C. Almonds, peeled, dried, gummed, salted, browned in oven.

Américain C. Sweet mixed pickles in bottle.

Anchoyade, C. Anchovies purée and toast with sliced onions and hard egg basted with olive oil.

Anchois, C. Anchovies Canapé or medaillon shaped, in salad, or served with divers stuffing.

Anguille, C. Eel in jelly. Pie or smoked.

Antipasti, C. Italian relishes, pickled fish (in can).

Artichokes, C. or H. Raw with pepper sauce or salad, bottom cooked garnished divers style. Hot, garnished with divers purée or salad. Greek style, C., scalded pickled w. oil, vinegar, w. Jul., celery, carrots, spices.

Aspic, C. All meat, chicken, game, fish, in decorated mould, with jelly.

Attereau, H. Oysters, chicken, sweetbreads, cooked on skewer, enveloped Villeroy sauce, breaded English style, fried, divers sauce.

Barquettes, H. and C. Small boat of paste, gar. with caviar purée, salad, etc.

Beets, C. Pickled, sliced, in dice, salad, etc.

Beignets, H. Fritters, of fish, meat, vegetables, dipped in batter, fried.

Beurrecks, H. Turkish relishes, croquettes of cottage cheese cigar shape enveloped in noodle paste, breaded English style, fried.

Blinis, H. Small buckwheat cakes, made with yeast, served with caviar.

Bœuf fumé, C. Smoked beef cornet-shaped or sliced.

Bondons, C. Cylindrical mould, filled with forcemeat, poached. Divers sauce.

Bonne-Bouche, C. Cream puff filled with purée of foie-gras mixed w. whipped cream.

Bouchées, H. and C. Small patties, round, square, oval, filled with divers purée, or salpicon. (See under heading of Bouchées.)

Boudin, H. (Black) Blood pudding, broiled, fried with divers garnish. (White), chicken, fish, foie-gras, game, forcemeat, divers sauce and garnishing.

Bouillant, H. Small puff paste patties, divers garnishing.

Boutargue, C. Fish eggs, salted or smoked.

Bressoles, H. Oval mould filled with forcemeat, chicken, game, etc., center filled with foie-gras. Breaded, English style and fried. Divers sauce.

Brissotins, H. Cylindrical mould filled with force meat, center removed and filled with divers salpicon, breaded English style and fried.

Brochettes, H. Fish, shellfish, meat, game, etc. (See Skewers.)

Buffet Russe, C. Russian relish, a special small buffet in glass stand, garnished with divers Russian fish, caviar, sigui, etc.

Caisses, H. or C. Paper, porcelain or silver cases filled with divers salpicon. (See Salpicon.)

Canapé, H. or C. Bread, cut divers form, garnished with fish, chicken, foie-gras purée. (See Canapé.)

Cannelons, H. or C. Cone shape in puff paste filled w. divers salpicon.

Câpres, Caper buds, pickled

Caroline, Eclair filled with purée of chicken, foie-gras, game, etc. glazed with chaudlfroid sauce.

Cassolettes, H. Silver, or small porcelain casserole, filled with divers salpicon or other article.

Caviar, C. Served in special caviar glass, packed in shaved ice on glass dish, gar. with chopped onion, lemon, toast or Russian pancakes. (See Blinis.)

Célestines, C. Slices of foie-gras, enveloped with Montglas sauce, breaded and fried. (See Salpicon Montglas)

Célery, C. In glass stands, branches stuffed with cheese, cut in Julienne for salad, etc.

Cerises, C. Cherries, pickled in vinegar or salted.

Ciernikis, H. Russian cake with cheese, filled with divers salpicon. (See Salpicon.)

Cerneaux, C. Fresh green peeled walnuts, with sour grape juice.

Champignons, C. Fresh mushrooms, cooked divers stuffing with anchovies, salad, etc., or Greek Style. (See mushrooms.)

Chaud, C. Divers vegetables, highly seasoned.

Choux, H. or C. Cabbage, white or red, in Julienne, cold slaw or pickled.

Chow-Chow, C. Mixed vegetables pickled in mustard.

Chutney, C. Indian relishes, Major Gray in bottle.

Columbine, H. Divers salpicon between two layers of rice, breaded English style and fried. (See Salpicon.)

Concombre, C. Cucumber, sliced, salted, pickled, oil, cream and paprika, in dice for stuffing.

Corbeilles, H., Paste basket filled with divers garnishing.

Cornets, H. or C. Paste made cone shape, filled divers purée or salpicon or sliced smoked beef or salmon cone shape garnished with parsley.

Cornichons, C. Pickled gherkins (See Gherkins) shaped in wooden-shoe form, filled divers salad.

Cotelettes, H. or C. Chop-shaped forcemeat or salpicon, divers garnishing. (See under head of Croquettes or Forcemeat.)

Coulibiac, C. Russian pie w. sturgeon. Bun paste filled with visigha, cooked kashe, hard egg, onions, mushrooms, fine herbs, all chopped.

Crêpes, H. Pancake without sugar, stuffed with divers purée, cut in lozenges, breaded English style and fried.

Crêtes de Coq, Cock's combs (See Cock's Comb) fresh or in bottled, enveloped, Villeroy sauce, breaded, English style and fried. Ch. kidneys same.

Crevettes, H. or C. Shrimps (See Shrimps) salad, cocktail.

Cromequis, H. Salpicon enveloped with caul. dipped in batter and fried, divers sauce. (See Croquettes.)

Croustade, H. Crust in paste filled with divers salpicon. (See Salpicon.)

Croquettes, H. Divers salpicon, breaded English style,

Croute, H. Small fancy bread empty, or shaped garnished divers style.

Dartois, H. Puff paste garnished with divers forcemeat (See Forcemeat). Cut one inch square.

Diplomate, C. Large dih, gar. w. decorated small fancy relishes.

Dolphette, C. Divers salpicon crescent shape, breaded English style and fried. (See Salpicon.)

Domino, C. Toast cut domino shape, covered with purée of foie-gras; spots made with truffles.

Duchesse, H. cream puff filled with divers purée, glazed with chaud-froid sauce.

Eclair, C. Cream puff, eclair shape, filled with divers purée, glazed with chaud-froid sauce.

Ecrevisses, H. and C. Crawfish in court bouillon highly seasoned with white wine (See Crawfish) for divers style.

Escabèche, C. Fish fried in oil, pickled in jelly, especially for the trout in tureen.

Escoffier, C. Divers relishes—Escoffier brand.

Fenouil, Fennel, fresh stalk or pickled.

Feuille, C. Lettuce leaves filled with anchovies, caviar, salad, etc. decorated with chopped eggs, coral and parsley.

Figues, C. Figs, fresh or preserved.

Foie-gras, C. Goose liver in aspic, pâté, crust, tureen, in the shape of apples or cherries.

Fondant, C. Croquette of fine purée. (See Croquette.)

Friandise, C. Small assorted fine relishes decorated or peppermint and divers candies.

Fritots, H. Cooked chicken, game, fish, etc., pickled in lemon, dipped in batter and fried.

Frivolités, C. Small dainty fancy relishes, decorated.

Frou-Frou, H. (See Crêpes, in Relishes). Divers styles.

Fruit, All fruit served very cold.

Fruit de Mer, H. or C. All of shellfish. Divers styles or pickled.

Grecque, C. Divers vegetables pickled. (See Artichokes, in Vegetables.)

Harengs, C. Herrings, smoked, pickled, salad, etc.

Huîtres, H. and C. Oysters on half-shell, pickled, cocktail, stuffed medaillon shape, etc.

Kilkis, C. Norwegian anchovies, divers styles.

Légumes, C. Vegetables, fancy shaped, cooked, filled with salad purée, etc.

Macédoine, C. Mixed fancy small vegetables, pickled.

Malvoisie, H. Small soufflés of chicken or game; center filled with divers salpicon (see Salpicon), top decorated. (See Forcemeat.)

Manchons, H. Muff shaped, chicken or game forcemeat, poached; ends breaded with chopped truffles, center breaded with chopped pistachio, divers sauces. (See Forcemeat.)

Mangue, C. Tropical fruit. Pickled mongoe.

Maquereaux, C. Small mackerel, fresh, pickled or preserved.

Mazagran, H. Divers Salpicon between two layers of Duchess potatoes, baked in oven.

Médaillons, C. All canapés medaillon shape filled with purée, etc., decorated. (See Canapé.)

Melons, C. Melon cold on ice or preserved.

Mignardises, C. Assorted dainty small relishes.

Mondaine, C. Assortment of fine and very small relishes, decorated.

Mortadelle, C. Large Italian bologna sausage.

Moules, H. and C. Mussels out of the shell, pickled or fried.

Mousse or Mousseline, H. and C. Forcemeat, chicken, game, foie-gras, ham, etc., mixed with whipped cream, fill in decorated mould. (See forcemeat.)

Museaux, C. Muzzle, beef or veal, sliced after cooked. Very thin in salad or pickled.

Néluskis, C. Cottage cheese, enveloped in pancake. Dipped in batter and fried.

Nectarine, C. Mousse of foie-gras, covered chaud-froid sauce, decorated with truffles and pistachio. (See Mousse and Timbale.)

Noix, C. Pickled walnuts, in bottle.

Œufs, C. Eggs stuffed with divers purees, caviar, anchovies, salad, etc., decorated.

Oie fumée, C. Smoked goose, sliced, cone shape, etc.

Olives, C. Green, ripe, stuffed with anchovies, etc.

Oignons, C. Small onions, scalded, pickled, stuffed. (See Onions.)

Ombrelle, H. Umbrella large mushroom, filled with divers garnishings, with fancy handle of noodle paste bow of ribbon.

Paillettes, C. or H. Sticks of puff paste made with cheese.

Pain, C. or H. Decorated mould, fil. w. forcemeat; cold with jelly. (See Timbale and Mousse.)

Palmette, H. Divers forcemeat mousseline in heart shape mould, breaded English style, fried.

Paniers, H. Basket made of spaghetti, filled with eggs, shape of divers forcemeat, sauce according.

Pancake, H. (See Crepes or Frou-frou Relishes.)

Pascal, C. Sweet butter, mixed with anchovies and sardines decorated. (See Butter and Composition.)

Pâtés, H. and C. Pies of game, chicken, fish (See Timbale and Mousse) or small patties filled divers Salpicon.

Paupiette, H. and C. Small rolled any meat or fish stuffed, glazed and decorated.

Pellemènes, H. Divers Salpicon filled between two layers noodle paste, poached, served with melted butter and lemon juice, chopped parsley.

Perles d'Arkangel, C. Sweet, large caviar, first quality.

Picalilli, C. Pickled vegetable with mustard.

Pickles, C. minced vegetables with mustard or pickled, also sweet.

Piment or **Pimento,** H. or C. Green or sweet red pepper, cut in jul. or divers stuffing, salad, etc.

Piroguis, H. Russian patties, divers style.

Poireaux, H. and C. Leeks, white, cut 5 inches, scalded, stuffed or Grecque style.

Polpettes, H. Raw chopped lamb with udder in ball shape, breaded English style and fried.

Pomme d'Arbre, C. Emptied apple, filled with divers salad, salpicon of fruit, etc.

Pomponette, H. Small rissoles, filled divers garnishing meat, fruit, etc. and fried. (See Rissoles in Relishes.)

Poulpe, C. Poulp cooked, pickled, etc.

Poutargue, C. Sausage of mullet, or tunny fish sliced very thin.

Purée, H. and C. Purée of cooked chicken, meat, divers style.

Quiches, H. Small tartelet filled with salt pork custard and Swiss cheese, baked.

Quenelles, H. Large quenelles in forcemeat, decorated divers style. (See Timbale and Mousse.)

Racines, C. All core and roots, salads, scalded, pickled with spices.

Radis, C. Radishes served on ice; black, sliced very thin.

Ramequin, H. Cream puff paste ball made with Swiss cheese, baked, filled with divers purée.

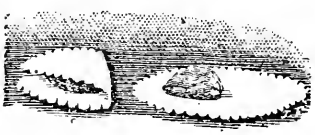
Ramissoles, H. Pancake stuffed divers styles. (See (Crêpes.)

Rastegais, H. Small patties of salmon, Russian style.

Ravioli, H. Italian dishes made noodle paste with divers stuffing, poached, served with tomato sauce or gravy, cheese on top, baked.

Rillettes, C. Chopped, cooked pork, spiced, used for sandwiches.

Rissoles, H. Puff paste stuffed with divers salpicon; fried or baked. (See Salpicon.)



Rissoles

Russe (Buffet Russe) Russian relishes, a special small buffet in glass stand, divers fish.

Salades, C. Variety of small, fancy salads.

Salpicon, H. and C. See heading of Salpicon. Divers style.

Salami, C. (Italian sausage) Sliced very thin.

Sandwiches, C. Thin sliced, buttered bread with purée, sliced chicken, meat, etc. (See Sandwiches).

Sardele, C. Half-salted anchovies, filets, etc.

Sardine, C. Preserved in oil, smoked, fresh, etc.

Saucisses, H. and C. Sausages, fresh, foie-gras, crépinette, Spanish, Vienna, broiled, fried.

Saucissons, C. Large sausage, salami, Lyon, bologna, etc.

Saumon, C. Salmon, thin sliced, smoked, canapé or in cornet shape, etc.

Sausselis, C. Russian name for relishes. (See Dartois.)

Savorys, H. and C. Fancy relishes served after ice cream.

Sigui, C. Russian smoked fish, smoked whitefish, sliced long and narrow.

Soufflés, H. and C. Forcemeat of chicken, game, ham, game cooked in small case, divers styles.

Sprouts, C. Preserved smoked Norwegian sardine.

Strasbourgeoise, H. and C. Small brioche empty, filled with purée of foie-gras and truffles.

Subrics, H. Cake gar. foie-gras, spinach with eggs, fried in butter and turned over, sweet dish. (See Subrics).

Talamouse, H. Cream puff paste ball made with parmesan cheese and filled with cream cheese.

Taramin, C. Russian relishes with potatoes.

Tartelettes, H. and C. All tartelets gar. with divers salpicon, purée, salad, etc.

Thon, C. Tunny preserved in oil, purée, salad.

Timbales, H. and C. Small mould decorated, filled with divers forcemeat, or made in paste, silver, filled with divers salpicon. (See Timbales and Mousseline.)

Tomates, C. Tomatoes, peeled, emptied, filled with salad or divers vegetables, very cold.

Vanneaux, C. Hard-boiled lap-wing eggs, served in nest or fancy basket.

Varenikis, H. Russian relishes made with noodle paste, with cottage cheese, divers styles, poached, sour cream.

Variantes, C. Divers vegetables, pickled.

Vatrouski, H. Russian coulibiac paste filled with cottage cheese, baked in oven.

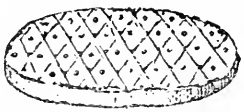
Viniski, H. Coulibiac paste filled with fish, salpicon, let rise, fried in oil.

Zampino, H. and C. Stuffed pig's foot. Italian style.

SANDWICHES AND CANAPÉS

The sandwich is composed of two thin slices of buttered bread, with a thinner slice of meat, fowl or any other cold meat between. Very fresh bread and butter should be used.

If they are made some time before serving, they should be covered up with a slightly damp napkin, to keep from drying.



Canapé (rond)

Canapé (long)

The canapé is a slice of bread cut square, oval or triangle, toasted or colored with butter. Stuffed or garnished in different styles, then trimmed and bordered according to intended use, just as artistic as possible, prepared and garnished with lemon and parsley, served on a napkin. Their names are optional.

Abbreviations: **Can.**, canapés; **San.**, sandwich; **Bor.**, Bordered; **Gar.**, Garnished.

Alexandra, Can. bottom artichoke, gar. with caviar, bor. half green, half pink butter, on anchovies, toast.

Allemande, San. rye bread, gar. ham with mustard.

Anchois, Ca. with anchovies, butter, filet of anchovies on top, border of chopped white and yolk of egg. San., butter and anchovies.

Anglais, San. butter with English mustard, divers styles.

Arlequin, Can. gar. with divers purées, half rye and white bread. San. the same.

Camille, Can. butter and mustard, border of purée of tongue, chopped chicken in center.

Cannibal, San. split French bread or roll buttered, thin sliced sirloin cooked quick or raw, highly seasoned with ground pepper.

Caviar, Can., San., divers styles.

Cheese, San. butter, sliced cheese, fondu, Welsh Rarebit, fry.

Club, San. bread toasted, butter, lettuce leaf with mayonnaise, sliced chicken, broiled bacon or ham, lettuce with mayonnaise, served hot.

Concombres, San. sliced cucumber, butter, mayonnaise.

Confiture, San. or tartine. Sliced bread with jam.

Crustacés, Can. shellfish, divers styles, H. and C.

Danoise, Can. "Danish," rye bread, alternate stripes of smoked salmon and caviar, bor. chopped egg.

Demi-Deuil, Can. bor. with chicken, forcemeat with chopped truffles, gar. with marrow and turtle fat, seasoning, served very hot.

Fin-de-Siècle, Can. rye bread, gar. with caviar, mayonnaise, chopped eggs, covered with sliced tomatoes, anchovies, stuffed white olives on top, chopped white eggs around.

Foie-gras, Can. or San., sliced or purée.

Fromage, San. divers cheese. (See Cheese fried, etc.)

Golden Buck, Welsh Rarebit with poached eggs, hot.

Gibier, Can. or San. All cooked game, sliced or purée.

Gréville, Can. filled, chopped veal kidney with fine herbs, hot.

Hareng, Can. or San. gar. with filet or purée of herring.

Italienne, Can. or San. gar. with salami, bologna, mortadella sausage.

Jambon, Can. or San. gar. with sliced or purée of ham.

L. I. Rarebit, Welsh rarebit mixed with raw egg yolks, served very hot.

Lucille, Can. gar. of purée of chicken, border of purée of tongue.

Madison, Can. gar. of Duxelles. (See Mirepoix.) Sliced ham, cov. Mornay sa. w. Soubise, glazed.

Moscovite, Can. rye bread, border of purée and smoked salmon, filled with caviar.

Monte-Cristo, San. of Swiss cheese, dipped in egg, fried in butter, hot.

Noix, San. chopped nuts, thicken with butter or cream sauce. (See Cream, under Sauce for Salad.)

Norvégienne, Can. rye bread with butter, anchovy fillet, bor. with horseradish butter.

Œufs, Can. or San. eggs, stuffed, eggs various styles, fried for San., boiled, sliced.

Olives, Can. or San. butter, olives stuffed with sweet peppers chopped with cream cheese.

Parisienne, San. small fancy French bread, filled divers sliced meat or purée.

Peanut, San. with peanut butter or chopped peanuts with lettuce leaf.

Poisson, Can. or San. All kinds of fish cooked or purée, mixed divers styles.

Pumpernickel, Can. or San. pumpernickel bread gar. with cottage cheese, with chive, divers styles.

Purée, Can. or San., all kinds of purée.

Rex, Can. chopped chicken, bacon and lettuce with mayonnaise, two slices bacon in cross on top. San. same preparation toasted, serve hot.

Roulée, San. bread sliced very thin, butter, gar. divers purée or salad, rolled and tied with ribbon or bow.

Russe, Can. or San. Canapé, fancy border, and filled caviar. San. with caviar.

Salade, San. gar. with divers salad with mayonnaise. Served open.

Saumon, Can. or San. gar. with smoked salmon sliced or purée. Decorated.

Scotch Woodcock, Anchovies, toast gar. with scrambled egg, anchovy filet on top, served hot.

Tartare, San. gar. with raw chopped meat, fine herbs, tartar sauce.

Tartine, Sliced bread buttered, gar. with purée, sliced meat or jam.

Tomate, San. butter sliced tomato, and lettuce leaf and mayonnaise.

Tourangelle, Can. or San. gar. with Rillettes.

Vero-Doda, Can. smoked bordered with Rillettes.

Viande, San. gar. with divers meat.

Volaille, Can. or San. gar. with sliced chicken or purée.

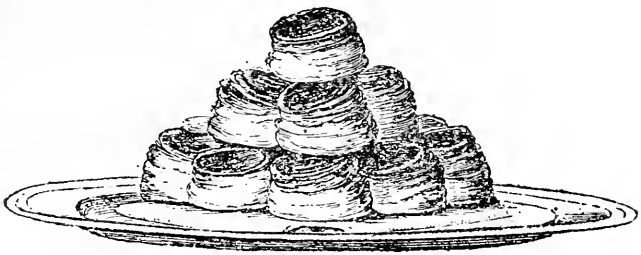
Welsh Rarebit, Toat American cheese, ale, Worcestershire sauce, mustard, seasoning, served very hot in earthen dishes.

Westphalienne, Pumpernickel bread, buttered, with Westphalian ham.

Yorkshire Buck, Welsh rarebit preparation with poached egg and broiled bacon on top.

PATTIES (Bouchées), VOL-AU-VENT, CRUSTS (Croustades)

Patties, in kitchen terms, is a small vol-au-vent made of puff paste and differs in name according to the shape and the garnishing it contains.



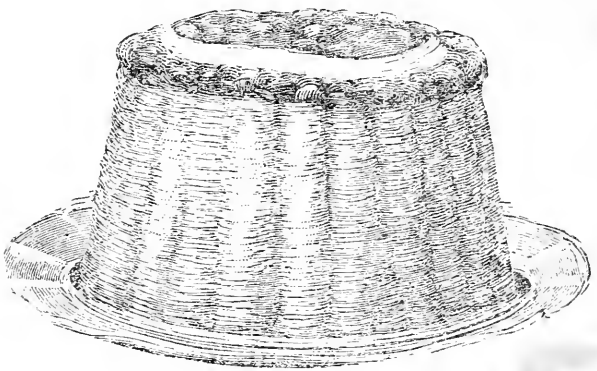
Small Patties (Bouchées)

In ancient cooking, the crust was made of English bread cut and shaped in an artistic manner, or in different pastes.

There is an imitation Croustade paste which can be filled with garnishings of fowl, game, fish, vegetables, fruit and ice cream.

Abbreviations: **All.**, allemande; **art.**, artichokes; **ch.**, chicken; **gar.**, garnished; **mad.**, Madeira; **mu.**, mushroom; **sal.**, salpicon; **sup.**, supreme; **sa.**, sauce; **truf.**, truffles; **w.**, with.
(See heading for Sauce and Garnishing)

Ambassadrice, Gar. w. purée of chicken with sup. sauce.
Andalouse, Gar. w. art. ham, mu., quenelle, mad. sa., with tomato sauce.
Bénédictine, Gar. w. fresh or salted codfish with cream sauce, with dice of truffles or purée.
Bohémienne, Crust of bun paste, gar. with foie-gras and truffles. (See Salpicon Montglas.)
Bouchées, Patties of puff paste, round, oval, square, divers garnishing.
Bouquetiéres, Gar. w. very small fancy vegetable cream sauce.
Cardinal, Gar. with lobster or divers shellfish, fish quenelles, truffles, lobster, sauce or pink.



Large Vol-au-Vent made of puff paste

Chasseur, Gar. with all game with mushrooms, truffles, madeira sauce. (See Chasseur sauce.)
Chevreuse, Gar. with duck's liver, game, truf., mad. sa.
Croustades, Crust shell of divers paste, etc.
Dauphine, Gar. with cock's comb and kidney, truffles, mushrooms, supreme sauce.
Des Dames, Gar. with chicken, art., truffles, all sauces.
Diable, Gar. with deviled milt, of divers fish, highly seasoned, deviled sauce.
Diane, Gar. with divers game and truffles, salmis sauce. (See Salmis sauce.)
Dumonceau, Gar. w. chicken, liver, art., truf., mad. sa.

Elysée, Gar. with chicken, mushrooms, crawfish tails, Nantua sauce. (See Nantua sauce.)

Epicurienne, Gar. with foie-gras, game, truffles, beef palate, Lucullus sauce.

Financière, Gar. with cock's comb and kidney, mu., truf., chicken quenelle, sweetbread, madeira sauce.

Fontainebleau, Gar. with chicken, sweetbread, artichoke, cucumbers ball, allemande sauce.

Fruits, Gar. with divers fruits, salpicon, syrop sauce with flavoring extract or liquor.

Gourmets, Gar. with foie-gras, truffles, beef palate, mushrooms, gourmet sauce.

Fancy Crustades made of paste

Grand Duc, Gar. with asparagus tips, truf. in julienne, cream sauce, slice of truffle on top.

Hollandaise, Gar. w. fresh salmon, oysters, cream sauce.

Isabelle, Gar. with chicken and smoked beef tongue, sup. sa. w. chicken purée, round of tongue on top.

Italienne, Gar. with calf's brain, sweetbread, ham, lamb fries, madeira sauce with tomatoes.

Joinville, Gar. w. shrimps, mu., truf., Joinville sauce.

La Pérouse, Gar. w. lobster and oysters, lobster sauce.

Légumes, Gar. w. all kinds vegetables, cream sauce.

Lucullus, Gar. with purée or dice of foie-gras with truffles, Lucullus sauce.

Marie Rose, Gar. w. shrimps, small salmon quenelle, truffles, shrimp sauce.

Marinière, Gar. w. divers shellfish or fish, marinière sa.

Mazarin, Gar. with quenelle of veal forcemeat, truffles, mushrooms, madeira sauce.

Minuscule, All very small, patty, crust, gar. w. divers purée.

Mirabeau, Gar. w. fish with cream sauce, stuffed olives, w. fish purée and anchovies laid around, olives on top.

Mogador, Gar. with chicken, truffles, tongue, mushrooms, cream sauce, with foie-gras purée.

Monaco, Gar. with chicken, veal forcemeat quenelle, mushrooms, truffles, Monaco sauce.

Monseigneur, Gar. with fish purée and truffles, coulis of shrimps, slice of truffles on tops.

Montglas, Gar. w. foie-gras, truffles, mushrooms in dice, madeira sauce w. tomato, or chicken, tongue, mu. truf.

Nantua, Gar. w. crawfish tails, Nantua sauce.

Nesles, Gar. with lamb, truffles, mushrooms, all sauces.

Pâtés, Patties gar. w. divers styles.

Périgueux or **Périgourdine,** Gar. w. truf. in dice or purée, mad. sa. or truffles, stewed divers sauce.

Peters, Gar. with oysters and mushrooms, Newburg sa.

Poissons, Gar. w. fish or purée, divers gar. and sauce.

Primeurs, Gar. with all new vegeables, cream sauce.

Princesse, Gar. w. ch., purée w. truf., thick cream sa.

Régence, Gar. w. sweetbread, mu., chicken quenelle, cock's comb and kidney, truffles, supreme sauce, same with fish, Normande sauce.

Reine, Gar. w. salpicon of chicken or chicken purée.

Ris (Sweetbread), gar. with sweetbread or lamb sweetbread, mushrooms, truffles, divers sauces.

Royale, Car. w. foie-gras, sweetbread, mushrooms, truffles, allemande sauce with crawfish butter.

St. Cloud, Gar. w. julienne of chicken, mushrooms, tongue, supreme sauce with mushrooms.

St. Hubert, Gar. with game purée, or game salpicon.

Senonaise, Gar. with pork quenelle, sliced mushrooms, madeira sauce.

Strasbourgeoise, Gar. w. foie-gras, truffles in dice or purée, hot or cold.

Stuart, Gar. w. chicken, mushrooms, truffles, supreme sauce with crawfish butter.

Toulouse, Gar. with chicken, sweetbread, calf's brain, quenelle, cock's comb and kidney, truffles, all sauces garnished with crawfish on top.

Tourte, Old-fashioned vol-au-vent. (See Vol-au-Vent.)

Turbigo, Gar. w. foie-gras, art., truffles, allemande sauce.

Victoria, Gar. w. lobster, truffles, mushrooms, lobster sa.

Volaille, Chicken, gar. w. ch., truf., mu., etc., divers style.

Vol-au-Vent, Small or large shell of puff paste, divers styles.

Zingara, Gar. w. jul. of ch., ham, mu., truf., mad. sauce.

SKEWERS (Brochettes)

The Brochette is a small skewer of sliver or iron, and is employed to combine small fish, small pieces of meat, or small birds. The variety is infinite.

Skevver (Divers)

The article indicates the name, the sauce, or the garnishing which accompanies it.

The skewer of sweetbreads, chicken's liver, lamb, reed birds, lobster, oysters rolled in butter and then bread crumbs, broiled; fried, breaded in English style.

SALPICONS

The Salpicon is a mixture of different minced meats, mushrooms, truffles, fish, fruit or vegetables, cut in the shape of dice, seasoned and thickened with a delicate sauce, which is employed in different culinary preparations, alone, or with different garnishings.

Abbreviations: **All.**, Allemande; **Ch.**, chicken; **foie-gr.**, foie-gras; **Mad.**, Madeira; **mu.**, mushrooms, **sa.**, sauce; **sweetbr.**, sweetbread; **truf.**, truffles; **thi.**, thicken; **w.**, with.

Crustacés (Shellfish), All kinds shellfish cut in dice, w. mushrooms, truffles, thicken with fish sauce.

D'œufs, Eggs, hard, cut in dice, mushrooms, truffles. thicken cream sauce.

Financière, Chicken, truffles, cock's comb and kidney, mushrooms, sweetbr. small quenelle, thi. mad. sauce.

Fruits, All kinds fruits cut in dice, thi. pastry cream or syrup.

Gibier (Game), Cut in dice. truf., mu., thi. mad. sauce.

Italienne, Calf's brain, sweetbr., ham, mushrooms, thi. madeira sauce, with tomato sauce.

Jambon (Ham), Cut in dice, with mushrooms, thi. cream sauce or madeira sauce.

Joinville, Shrimps, mushrooms, truffles, thi. fish sauce.

Légumes, Vegetables cut in dice or fancy shape, thi. cream sauce or mayonnaise.

Milanaise, Spaghetti or macaroni, truffles, mushrooms, tongue cut in dice, thi. tomato sauce.

Moelle, Beef marrow poached cut in dice, seasoned, rolled with meat glace and fine herbs.

Montglas, Foie-gr., truf., thi. Mad. sa. (Also see Zingara)

Nantua, Crawfish, mu., thi. cream sa. or crawfish coulis. (See Coulis.)

Napolitaine, Large macaroni cut one inch thi., tomato sauce with cheese.

Neptune, Same preparation for Crustacés, thi. fish sa. or coulis. (See Coulis.)

Pâtes, All Italian paste, thicken facultative.

Poissons, All cooked fish, mu., truf., thi. fish sauce.

Purée, All meat, game, chicken, fish, vegetables cooked thi. according to article.

Régence, Cock's comb and kidney, foie-gras, truffles, mushrooms, thi. Mad. sauce or Allemande sauce.

Reine or **Ris de Veau,** Chicken, mushrooms, truffles, thi. supreme sauce or sweetbread.

Royale, Foie-gras, mushrooms, truffles, sweetbread in dice, thi. cream reduce.
St. Hubert, Game, truf., mushrooms., thi. w. salmis sa.
Toulouse, Foie-gras, mushrooms, truffles, in dice, small chicken quenelle, thi. allemande sauce.
Truffes, (Truffles), cooked truffles cut in dice, thi. Mad. sauce or meat glace.
Viandes (Meat), All kinds cooked meats, thi. sauce according to article.
Vierge, Lamb sweetbreads, calf's brains, mushrooms cut in dice, thi. cream reduce.
Volaille or **Chicken,** Fowl, mushrooms, truffles, thi. allemande sauce or cream sauce.
Zingara, Ham, tongue, chicken, mushrooms, truffles, thi. tomato sauce.

CROQUETTES

(Cromesquis, Russian Croquettes)

The same terms are applied to Croquettes as Salpicons. The croquette is one mass of small substances, cut in shape of small cubes, that is reduced with sauce Allemande, béchamel. espagnole, according to the style of the croquette. They are breaded in English style, in the shape that one desires, and then fried.

Croquettes are made in all different styles and their names are determined by what substances they are made of.

They are served as hors-d'œuvre and sometimes as small entrées.

(Breaded English style: Beaten eggs rolled in fresh bread crumbs.)

The cromesquis is a small croquette in rolled or unleavened bread, or in caul, dipped in batter and fried, or pancake without sugar, breaded in English style and fried.

(NOTE—For the names of different sauces, garnishings, etc., read heading of each article.)

Abbreviations: the same as for Salpicons.

Américaine, Fish cake w. codfish or divers fish, thi. w. mixed potato pulp, cream, raw eggs and butter, round shape and fried, divers sauces.

Bohémienne, Foie-gras, truffles, thi. allemande sauce; sa. truffle, white or brown.

Bergère, Lamb, ham, mushrooms, truffles, thi. Espagnole sauce, madeira sauce. (See Espagnole sauce.)

Chasseur, Hunter style, game, mushrooms, truffles, thi. salmis sauce or coulis, madeira sauce.

Cotelettes, Chop shape, divers salpicon, garnishing and sauce optional.

Crustacés, All shellfish cut in dice, thi. cream sauce.

Dominicaine, Oysters, mushrooms, thi. béchamel sauce with lobster butter, white wine sauce.

Exquises, Chicken, mushrooms, artichokes, thi. allemande sauce, purée of truffles in center, sauce optional.

Farce, All forcemeat moulded in chop shape, poached, breaded English style with fresh bread crumb, fried in butter, divers sauce.

Fondantes, Ch. or game purée, divers sauce.

Fromages, Swiss cheese cut in dice, thi. béchamel sauce.

Fruits, All kinds of fruits cut in dice (See fruit salpicon) Vanilla sauce or fruit syrup, according to the fruits.

Garnies, Croquettes w. divers vegetables. Divers sa.

Gastronome, Half white chicken and game, foie-gras, truf., thi. suprême sa. w. chestnut purée, gourmets sa.

Gibiers (All Game) Divers garnishings and sauces. (See Gibiers Salpicon.)

Hongroise (Hungarian style), chicken, calf's foot, tongue, thi. allemande sauce or cream sa. w. paprika.

Indienne (Indian style), Lobster and rice, thi. béchamel with curry, lobster sauce with curry.

Jambon, Ham cut in dice, truffles and mushrooms optional, thi. white or brown sauce.

Jean Bart, Lobster filled with oysters salpicon in center, cream sauce, sprinkling with coral.

Légumes, All kinds cooked vegetables (See Légumes Salpicon.)

Lucullus, Foie g. truf, mu. cut in dice, thi. all. or Mad. sa. Lucullus sa.

Marquise, Half puree of foie-g. and game between two layers of Duchess potatoes. (See potatoes Duchess) rich demi-glace sa.

Nantaise, Shrimps and artichoke, thi. Béchamel sa., tomato sa.

Parmentier, All preparations made w. potatoes (See potatoes.

Poissons, All preparation w. fish, sauce divers.

Pom. de Terre, (See Potatoes Duchess). Divers style.

Savigny, Ham, art. moril mu. thi. Bechamel sas. cream sa. w. Soubise.

Sultane, Ch. Croquette, stuffed w. foie-g. in center and nistachio. Cream sa. w. pistachio butter.

Viandes, (Meat), beef, veal, lamb, pork, sweetbread, etc. thi. according to the meat, white or brown sa.

Volaille, All kinds (fowl), sa. and garnishing according to article.

FORCEMEATS (Farces)
For Timbales, Mousselines and Quenelles.

All forcemeats should be pounded and strained through a fine sieve or use special machine.

The seasoning and thickening per two pounds of forcemeat should be ¾ ounce of spiced salt and eggs as required, and flavored with Madera or brandy. Mount forcemeats on ice that they do not turn, always test before using.

A timbale or mousseline should be appropriately decorated, according to the article it contains. The moulds should be well buttered and cooled before filling them with forcemeat.

The Salpicon or other preparation should be well cooled and covered with forcemeat on top, use salpicon only for timbale.

A timbale or mousseline should be poached from ten to twelve minutes in a moderate oven. Allow to cool one minute, then unmould.

One general recipe for all forcemeat which can be used in confectioning all kinds of meat and fish. Meat with fat and nerves taken out 1 pound, sweetbutter ½ pound, 4 yokes of eggs, reduced sauce 1½ gills, salted and spiced. Add the yokes of the eggs and sweet butter by intervals. Season when finished.

Add a part of the sauce made of the article that you employ and test the force. Put in substance desired and then strain it in sieve. One can replace the sweet butter, by pure fresh cream if necessary. This farce can be used for fish, forcemeat borders, souffles and quenelles. If desired they can be made hard or soft in adding sauce, essence or eggs.

Abbreviations: **Add.**, Addition; **Ch.**, chicken, **ga.**, game; **sea.**, seasoning; **wh.**, white.

Bœuf, 1 lb. of beef filet, 3 whites of eggs, thick cream (See Zephir forcemeat).

Chair à saucisse, 1 lb. of pork, 1 lb. of fat, pork, ¾ oz. of salt, ¼ ounce of pepper, 2 gill cream or ice water.

Champignon, Cooked mushrooms, mixed w. ch. forcemeat. (See Volaille forcemeat).

Crustacés, All kinds of shellfish, same as homard.

Foie de Veau, Calf's liver 1 lb., 6 ounces butter, 1 ounce flour, 1 ounce fresh bread crumbs, 2 eggs, 1½ gill fresh cream, cooked chopped onions, fine herbs.

Foie-gras, Purée de foie-gras cooked, mixed w. ch. forcemeat. (See Volaille forcemeat).

Gibier, (Game) 1 lb. game, 4 white eggs, thick cream. (For mousseline use whipped cream instead).

Godiveau, 2 lbs. veal, 2½ lbs. kidney fat, 8 eggs, salt and pepper, nutmeg, 1½ lbs. ice for moistening, always test before using. (Old fashioned way).

Gratin, ½ lb. ch. liver ½ lb. calf liver, ½ lb. fresh pork, bits of truffles and mushrooms, sauté w. shallot. thi. w. yoke of 6 eggs and Mad. sauce when cold, pound and strain.

Homard, (Lobster), raw. lobster meat w. coral thick cream and lobster coulis. (See coulis). Add wh. eggs if necessary to give body.

Jambon, (Ham) 1 lb. raw ham, 3 wh. eggs, add little ch. forcemeat and red. (Cold, see mousseline).

Langue (Tongue), 1 lb. smoked beef tongue, 3 wh. eggs thick cream, ch. forcemeat and red. (Cold see mousseline).

Mousseline and Mousses, A light preparation for invalids, chicken, game, shellfish, fish, etc. Cold, mousses. 1 quart of divers cooked puree, 3 gill good ch. jelly, 4 gill veloute sauce, 4 gill whipped cream, modify if necessary to dilute lukewarm. Hot mousse. (See volaille, gibier forcemeat.)

Decorated Force-meat Timbales or Mousses

Panade, Bread soaked in water or milk used for stuffing w. flour. (See Farinaceous).

Pain, Meat breads old fashioned way. Hot or cold, same composition, using for mousseline, little hard.

Paté, Divers style, 3 lbs. of the ingredient, 12 ounces pork, 2 lbs. of fat pork, pounded and strained, garnish w. filet and truffles, seasoning Madeira.

Poisson, 1 lb. filet of raw fish, 2 eggs, thick cream, seas.

Decorated Force-meat Quenelles

Porc ou Chair à Saucisse, Pork meat for sausage, 1 lb. lean pork, 1 lb. fat pork, seasoning.

Quenelles, Divers style. 4 ounce, ch. game or fish, 1 white egg, thick cream made w. divers fo-meat.

Soufflé, 1 lb. cooked puree any kind that one desires. 6 ounces panade or cooked rice puree, 4 ounces butter, 8 yolks egg, white whipped, 3 gills thick cream. (Cold see Mousseline).

Ris de Veau Timbale, Sweetbread. (See volaille.) See Mousseline hot w. wil. w. salpicon in center. (Little hard.)

Truffle, Purée of truffles add. ch. forcemeat.

Veau, 2 lbs. veal, 1 lb. bread panade, ½ lb. butter, 5 eggs, 8 yolks, 2 spoonsful of Bechamel sauce.

Volaille or Chicken, 2 lbs. chicken meat (white only) 4 or 5 white eggs, 1 quart thick cream. For mousseline add whipped cream.

Zephir, Using only freshly killed meat, chicken, game, beef or veal pounded and thick cream without eggs.

PASTES, TIMBALES, MOUSSELINES

Abbreviations: **All.,** Allemande; **Art.,** Artichokes; **Ch.,** chicken; **dec.,** decorated; **ess.,** essence; **fo. meat,** forcemeat; **fil w.,** filled with; **foie-g.,** foie-gras; **gar.,** garnish; **mu.,** mishrooms; **mad.,** madeira; **sal.,** salpicon; **sa.,** sauce; **truf.,** truffles; **w.,** with.

Agnes Sorel, Paste gar. w. ch. truf. sliced of foie-g mad. sa.

Alexandra, Cooked quail in paste (boneless) stuffed w. foie-gras, game, ess. baked in oven.

Alsacienne, Paste gar. w. foie-g. truf. mu. slices of tongue on top, mad. sa.

Ambassadrice, Mould dec. w. tongue and truf. fil. w. ch. fo. meat, gar. in center w. foi-g. mu. sweetbread, truf., noodles, mad. sa.

Andalouse, Mould dec. w. red sweet pepper, fil. w. ch. forcemeat, gar. in center w. sal. Mexican sa. w. tomatoes.

Arlequin, Mould dec. w. divers colors, fil. w. ch. fo. meat and sal. according the name, arlequin sa.

Badoise, Paste gar. w. sweetbread, ham, noodle, financiere sa.

Beaumarchais, Mould dec. w. truf, game fo-meat, sal. of foi-g. w. mu. mad. sa.

Benton, Paste gar. w. ch. tongue, mu. truf, all. sa.

Bentoux, Paste fil. w. cooked macaroni w. cheese, truf, ch. sausage, cock's comb and kidney, mad. sa. w. tomatoes. Baked in oven.

Bourbonnaise, Mould sprinkled w. chopped tongue fil. w. ch. fo. meat, center fil. w. salp, cock's comb and kidney, mu. truf. supreme sa.

Bourgoin, Paste gar. w. ch. mu. truf. foi-g. quenelle of crawfish, supreme sa. w. crawfish butter.

Bressoise, Mould sprinkled w. fried bread crumbs, fil. w. ch. fo. meat, sal., reine in center, truf. sa.

Calaisienne, Paste gar. w. shrimps, mussels, mu. crawfish tails, normande sa.

Cambacerès, Mould surrounded w. short bits of macaroni, fil. w. truf., tongue, ch. fo. meat, a round layer w. sliced foi. gr. and macaroni, thickened w. supreme sa. and foi-g. purees, truf. sa. (See Napolitaine).

Cardinale, Mould dec. w. lobster claws, sprinkled w. coral, lobster fo. meat or crawfish, salp. oyster and mu. cardinale sa.

Célestine, (Cold) Mousse dome shape, foi. g., fo. meat, center fil. ch. puree w. jelly dec.

Champignon, Mushrooms dec. mould, mushrooms fo. meat, cream sa. w. sliced mushrooms. See Champignon fo. meat.

Charvin, Cold. Paste fil. w. foi-g. paté and half cooked game, paté fil. w. jelly, covered w. round sliced tongue, white of egg and spot of truf.

Chartreuse, Dec. mould w. fancy vegetables, filled divers style, gar. and sauce designates the name.

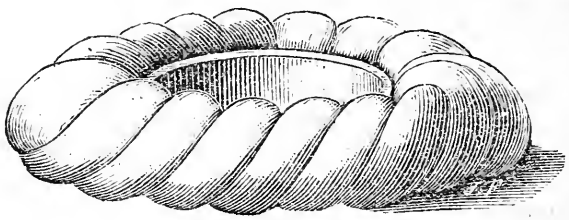
Chevalière, Paste, gar. w. foi-g. mu. truf., cock's comb and kidney laid on top, mad. sa.

Chevreuse, Tartelette mould. Paste, gar. salp. Toulouse sliced foi. g. on top and covered w. puff paste. Baked in oven.

Comtesse, Mould sprinkled w. pistachio and truf. fil. w. ch. and mushrooms, fo. meat, center fil. w. sal. of mu. w. cream, supreme sa.

Condé, Paste gar. w. sliced sweetbread, mu. truf., mad. sa.

Couronne or Turban, Mould crown shape sprinkled or dec. fil. w. divers mousseline fo. meat appropriate sauce and garnishing.



Mould for Turban

Courville, Mould w. round of truf. in bottom, sprinkled w. pistachio fil.w. mousse of ch. fo. meat Colbert sa.

Cussy, Paste, gar. w. sliced foi. g. truf. mu. tongue, olives and cocks kidney, mad. sa.

Dessoliers, Mould sprinkled w. truf., fish fo.-meat, w. crawfish butter, sal. of lobster or crawfish, nantua sa.

Diane, Dec. mould w. truf., fil. w. game, fo. meat, game sal. Diana sa.

Dominicaine, Dec. mould w. star made of sweet pepper, fil. fish, fo. meat, fish sal. lobster sauce.

D'Orsay, Paste, fil. w. ch. mu. art. truf., Hongroise sa.

Duchesse, Dec. bottom w. ring of truf., pistachio and tongue, fil. w. ch. fo meat, center sal. ch. foie-g., truf., art. olives madeira sauce.

Dumas, Dec. mould w. truf and tongue, fil. w. ch. fo.-meat, center w. duxelles w. truf., hot ravigote sauce.

Dumonteil, Bun paste, empty, sliced lobster and truf., thickened Newburg sauce.

Ecarlate, Mould sprinkled w. chopped tongue, fil. w. ch. fo-meat, ch. liver sal. tomato sauce.

Ecossaise, Mould surrounded w. pancake, fil. w. ch. fo. meat, ch. sal. Ecossaise sa.

Foie-gras, (Hot and cold) Dec. mould w. truf. fil. foi. g. mousseline fo. meat, when hot, w. supreme sa. cold w. jelly.

Gauloise, Paste gar. w. cock's comb and kidney mu. supreme sa. w. ham purée.

Gourmet, Dec. mould w. tongue and truf., fil. w. ch. fo. meat, center foi. g. and truf sal., gourmet sauce.

Gramont, Mould sprinkled w. truf. and tongue, fil. w. ch. fo. meat, chestnuts and ch. liver sal. Colbert sa.

Grimaldi, Paste, gar. filet of sole, macaroni, truf., shellfish coulis sauce.

Impératrice, Cold dec. crown mould w. truf., fil. of ch. mousse and fo. g. w. jelly.

Impérial, Dec. crown mould w. truf. and tongue, fil. w. ch. fo. meat, sal. of julienne, truf., mu. tongue, Lucullus sauce.

Irving, Dec. mould w. truf. fil. w. game fo. meat, sal. of game, champagne sauce.

Laffitte, Crust made of cornmeal or poulenta gar. w. foi. g. financière sauce.

Lagardère, Dec. mould w. truf. and tongue, fil. w. ch. fo. meat, sal. mu. and beef palates, round croquette of chestnut laid on top, supreme sauce.

La Vallière, Dec. mould w. truf., fli. w. game fo. meat, sal. of game, foi. g. and truf., mad sa.

Lombarde, Paste gar. w. sweetbread, truf. and chestnuts, Lombarde sauce.

Lucullus, Paste gar. w. foi. g. and truf., champagne sa. baken in oven. Cold w. jelly.

Maréchale, Mould w. ring of truf. at bottom, fil. w. ch. fo. meat, and chopped tongue, center fil. w. ch. purée and soubise, truf. sauce.

Marguerite, Dec. mould, w. daisies, centre made of tongue, leaves made w. ch. sprinkled w. fried bread crumbs, fil. w. ch. and mushrooms mousse fo. meat, supreme sa.

Marie Louise, Cold mousse of ch. purée, dec. truf. jelly.

Marie Stuart, Mould sprinkled w. pistachio, tongue and truf. fil. w. ch. fo-meat, only for large quenelles, Colbert sauce.

Marly, Dec. mould w. truf., game. Fo. meat, game sal. tomato sa. w. game essence.

Médicis, Savarin paste, empty, gar. w. foi-g. truf., tongue, all. sa. w. tomatoes.

Metternich, Paste gar. w. filet of game, foi. g., truf., coulis of game w. fine champagne sa.

Milanaise, Paste filled w. fine spaghetti, small financière garnishing w. tomato sauce.

Mirabeau, Paste gar. w. sliced game, truf., mu. salmis sa.

Montana, Dec. mould w. truf., fil. w. ch. fo. meat, salpicon of ch. liver, truf. and duxelles, truf. sa.

Montargis, Dec. mould, alternated w. truf. and tongue, fil. w. ch. fo.-meat, center fil. mu. purée, tongue and truf. cut in dice, supreme sauce.

Montesquieu, Mould sprinkled truf. and hard chopped, white egg, fil. ch. fo.-meat, center foi.-g. and truf., mad. sa. w. truf. essence.

Montgomery, Dec. mould w. tongue and truf. fil. w. game, fo.-meat, sal. of game, truf., mu. supreme sa. with game essence.

Montpensier, Dec. mould truf. and tongue, fil. w. sweetbread, fo.-meat, sal. of sweetbread mu. truf. supreme sauce.

Mont St. Jean, Dec. mould w. mosaic, fil. w. ch. fo.-meat, Volaille sal. truf. sauce.

Morlot, Dec. mould w. truf. and tongue, fil. w. ch. fo.-meat, sal. ch. truf., tongue, foyot sa.

Mosaique, Dec. mould mosaic, fil. w. game fo.-meat sal. foi-g. and truf. Colbert sauce.

Mousselines and Mousse, Divers dec. mould, fil. w. mousse fo. meat, ch. fish, game, sweetbread, etc., sa. and garnishing according to article.

Namur, (Cold). Crust paste filled w. cooked game mousseline, slice of truf. and jelly on top.

Napolitaine, Mould surrounded w. short bits of macaroni fil. w. tongue and truf. fil. w. ch. fo.-meat, center gar. w. sal. according to article. Napolitaine sauce.

National, Hot or cold. Dec. mould w. colors according to nation, the sauce same.

Nectarine, Cold round mousse of foi.-g. cover w. chaud-froid sauce. Dec. w. truf. and pistachio, jelly around.

Nelson, Mould sprinkled w. truf. and ham, fil. w. ch. fo.-meat, Soubise purée in center; supreme sauce with Soubise.

Nesselrode, Dec. mould w. truf., fil. game fo.-meat, sal. of game w. chestnuts, mad. sa. w. game essence and chestnuts purée.

Orloff, Mould surrounded w. pancake, fil. ch. fo.-meat sal. ch. and mu. layer cooked semoulina between sal. Béchamel sa. w. mu. essence.

Oriental, Bun paste, empty, when cooked and cold, serve for sweet dish, entrée, etc. — Fruit sal. compote, etc. dec. w. angelica, almonds or candy, fruit.

Païva, Mould surrounded w. pancake, fil. w. ch. purée and tongue cut in dice, albufera sauce.

Palermitaine, Mould surrounded w. macaroni in spiral fil. w. ch. fo.-meat, volaille, sal. Palermitaine sa.

Parfait (Cold). Mousse of foi.-g. soft, bordered w. whipped cream w. foi.-g. around.

Parisienne, Dec. mould w. truf. fil. ch. fo.-meat, sal. Toulouse. Parisienne sauce.

Périgourdine, Dec. mould w. truf. fil. ch. force-meat, sal. of truf. madera sauce w. truffles.

Portugaise, Oval mould sprinkled truf. and cooked rice, empty, gar. ch. sal. w. tomatoes and madeira sauce.

Présidente, Paste gar. w. sole, oysters, mu. normande sa. w. crawfish butter.

Princesse, Po. in crust fil. w. asp. tips, supreme sa. w. truf. or dec. on asp. tips croquette.

Régence, Cooked in mould w. truf., fil. ch. force-meat, sal. with cock's comb and kidney, mu. truf. sal. régence sauce.

Régine, Dec. mould w. truf. and claws of lobsters fil. w. fish fo.-meat and mushroom purée, sal. of fish, Nantua sa.

Réjane, Paste gar. w. moril, asparagus tips and truf., madeira sauce.

Renaissance, Dec. mould w. fancy vegetables, fil. w. ch. forcemeat, sal. of ch. mu. truf., artichokes, tomatoes in dice, chateau sa.

Reynière, Dec. mould w. truf., fil. w. game, forcemeat, sal. w. foie-gras, truf. ch. truf. sa.

Ristori, Dec. mould w. truf. fil. w. ch. forcemeat, sal. truf., art. and mu. supreme sa. w. dice of truf.

Rosine, Mould rose shape, fil. w. salmon forcemeat mousseline, shrimp sauce.

Rossini, Mould savarin shape dec. truf., fil. w. shrimps forcemeat mousseline, shrimp sauce.

Rothschild, Dec. mould w. truf. fil. ch. forcemeat, slice of foie-gras in center, supreme sauce w. chestnut purée.

Royale, Dec. mould w. crown of truf., fil. w. ch. forcemeat, sal. of volaille, supreme sauce with truffles.

Sartine, Dec. mould w. truf. fil. game forcemeat, sal. of game, w. truf., mad. sa. w. game essence.

Savarin, All moulds in small savarin shape or timbal w. savarin paste. Divers garnishing and sauce, according to article.

Soubise, Dec. mould w. truf. fil. chicken, forcemeat, sal. of ch. w. soubise purée, supreme sauce w. soubise.

Soyer, Paste gar. w. game quenelle, mu. truf., Lucullus sauce.

Strasbourgeoise, Bun paste emptied, gar. w. foie-gras and truf., Madeira sauce.

Talleyrand, Mould sprinkled w. chopped ch. tongue and truf., fil. ch. forcemeat, sal. ch. macaroni, foie-gras, truffles, madeira sauce, with truffle essence.

Timbales, All timbales, garnishing and sa. according to article.

Tosca, (See Grimaldi). With Hot Venitienne sauce.

Tzarine, Paste fil. w. foie-gras and boneless stuffed quail with truf., essence of game, baked in oven after cold fil. w. madeira jelly.

Venitienne, Oval mould sprinkled w. pistachio fil. w. mousse ch. force-meat, venitienne sauce.

Verdi, Crust made of cornmeal emptied gar. w. lamb, sweetbread, truf., macaroni, mad. sa., w. tomatoes.

Villaret, Dec. bottom of mould w. pistachio, fil. w. game fo.-meat mousse, madeira sauce with olive rings.
Whitebait, Mould surrounded w. boneless whitebait, fil. w. fish fo-meat mouses, Normande sa. w. oyster crabs.
Zéphirine, Dec. mould or sprinkled. See Zéphirine force meat, divers gar. and sauce.

EGGS (Oeufs)

Eggs are an excellent aliment for children, also for sick and feeble people. They, however, must be absolutely fresh. They lose all of their nourishment if they are hard boiled.

Eggs swallowed raw, or eaten soft boiled are the best. Also scrambled, fried, poached and in very soft omelet. (Mollet boiled 5 minutes). Eggs most used for culinary purposes are those of the domestic chicken, duck and ostrich. The eggs of fish are extracted before the time of hatching.

The greatest delicacy in fish eggs are those of the sturgeon which are used for fresh and salted caviar. The eggs of shad and herring are eaten cooked. The eggs of reptiles are rarely used in alimentation, only turtle and terrapin, and they are eaten raw or cooked, soft boiled or in omelet highly spiced.

There are more than 500 ways of preparing eggs. Most of the preparations can be changed with the same garnishings as the cook desires, or to suit the person's taste.

A chicken egg weighs two ounces. You can tell a fresh egg when it is full and transparent in the light. A simple way of knowing when an egg is fresh is to put it in a bowl of water and an 8th part of kitchen salt. If the egg goes to the bottom, it is fresh; if it stays in the middle of the water it is two or three days old; but if it floats it is five days old. Different styles of eggs bearing the same name are not repeated, but may be garnished the same, wether they be poached, scrambled or omelet.

For moulded eggs, the moulds should be well but-

tered, decorated, sprinkled and lined. When eggs are without croustade (crust), they may be served on canape, garnished according to the article. Sauces should all be thin.

Scrambled eggs are garnished with lozenges of fried bread or puff paste.

Time for cooking moulded eggs in hot water (bain marie) is ten to twelve minutes. Eggs for stuffing must be hard boiled, then cut in half oblong shape and stuffed. A whole egg can be emptied with a column and then stuffed according to the order of the person. This last method is the best for fried or breaded eggs or chaud-froid sauce and decorated.

Abbreviations: **Art.** artichokes; **asp.** asparagus; **can.**, capané; chicen; **cru.**, crust; **cro.**, croquette; **dec.**, decorated; **fo. me.**, force meat; **fi. her.**, fine herbs; **fil.**, filled; **foi-g.**, foie-gras; **gar.**, garnishing or garniture; **mad.**, madeira; **mu.**, mushrooms; **om.**, omelet; **po.**, poached; **pot.**, potatoes; **pu.**, puree; **sal.**, salpicon; **sa.**, sauce; **scra.**, scrambled; **shir.**, shirred; **stuf.**, stuffed; **tom.**, tomatoes; **truf.**, truffles; **w.**, with.

Note: Use terms browned in oven for the French term glacé or gratin. Specially for poached or soft eggs as quick as possible.

Abyssinienne, Po. on cro. of sweet pot., white sa. w. puree of chestnuts and truf. cut in dice.

Agnès Sorel, Om. gar. w. ch. puree and mu. ring of tongue on top, madeira sauce with tomatoes.

Alenxandra, (Cold) Po. chaud-froid sa. dec. on caviar canape.

Alexis, Shir. gar. of mussel poulette sa. w. chives.

Algérienne, Om. stuffed w. egg plant, cucumbers, tom. cut in dice and saute, mad. sa. w. tom.

Allemande, Flat om. w. salt pork and pot. or german pancake. (See Farinaceous).

Alsacienne, Po. on choucroute. (Pickled cabbage in Jul. See cabbage.) With puree of foi-gras, mad. sauce.

Ambroise, Half hard stuff w. yolk and duxelles, covered mornay sauce browned in oven.

Andalouse, (Cold) Po. covered w. chaud-froid sauce, w. tom. dec. w. red peppers, on half tom. ring of raw onion around, chopped jelly, or fried onions around tomato sauce.

Antiboise, (Cold). Po. on stuf. tom. filled w. tunny fish puree, gar. w. jelly around.

André, Po. on fried tom. cèpes, (wild mu.) sauté bordelaise sauce.

Anglaise, Po. on can. covered k. welsh rarebit browned.

Anna Held, Hard, sliced on branch spinach w. butter, covered mornay sauce browned.

Antonine, Shir. w. fried salt pork, capers, black butter, sprinkled fine herbs.

Archibald, Po. on can. gar. around, w. bouquet of art. green and sweet peppers mu. Colbert sauce with tom. truf. art. cut in dice.

Archiduc, Po. on can. gar. around w. ch. livers and truf. cut in dice. Paprika sauce.

Argenteuil, All eggs gar. w. asparagus tips, thicken w. cream sauce w. asparagus butter.

Argentine, Om. stuf. w. egg-plant saute, argentine sa.

Arlequin, Po. on canapé arlequin sa. or po. breaded English style and fried, on ch. puree, gourmet sauce.

Aromatique, Fried in oil, on can. gar. w. mint leaves, tomato sauce with chopped mint.

Artichauts, Artichoke, all eggs, gar. w. art. bottom.

Astoria, Po. on toasted muffin, filled w. ch. puree, covered maximilien sauce.

Aurore, Half hard stuffed w. yolks and fi. her. covered cream sau. sprinkled chopped yolks, browned in oven, aurora sauce around.

Bacon, Fried gar. w. broiled or fried bacon, country style, cooked the same time, scra. bacon cut in dice or sliced.

Baltique, Po. on can. fil. w. caviar, horse radish sauce.

Balzac, Scra. w. truf., tongue in dice, lozenges bread stuf. w. foie-gras, madeira sa. w. tomat. around.

Bar-le-Duc, Po. on art. bottom, colbert sauce, or om. filled with Bar-le-Duc Jelly.

Basque, Cooked w. sweet peppers, on risotto, mad. sa.

Batelière, Scra. in cru, boat shape gar. w. shell fish, marinière sauce.

Beauceron, Po. on can. fil. w. onion puree, supreme sa.

Bedford, In cocotte, w. ch. sal. Perigueux sauce.

Belleclaire, In cocotte fil. mushroom puree covered cream sa. w. sliced mu. browned in oven.

Belle Hélène, Po. on asp. cro. covered cream sa. w. asp. butter.

Belle-Vue, Cold. All cold eggs fancy and decorated egg in jelly or chaud-froid sauce.

Benedict, Fo. on muffin toasted w. sliced ham, covered Hollandaise sauce, sliced truf. on top.

Bénédictine, Not to be confused w. Benedict. Po. on puree of salt codfish, cream sauce with truffles.

Bennett, Hard, half stuf. w. chopped fried onions, mu. yolks and fi. herbs, covered cream sa. sprinkled yolks. Browned in oven.

Benoiton, Hard, half, stuf. same Bennett. Red wine sa. w. chopped anchovies and fi. herbs, browned in oven.

Béranger, Om. fil. w. chopped salt pork and pounded tom. saute; tom. sa. around.

Berceau, Cooked in potato, shaped like a crib fil. ch. salpicon, covered aurore sauce browned in oven.

Bercy, Shir. w. pork sausage, tom. sa. around.

Berger, Po. on lamb hash, w. field mu. in border. Duchess Bergère, pot. Mournay sauce, browned in oven. Bergère cooked in cocotte w. field mu. and sweet cream.

Berichonne, Cooked in crust, made w. bread and fried in butter, w. sweet cream and chives.

Berlioz, Po. on game puree gar. w. mu. heads around, mad. sa. w. game essence.

Bernadotte, Cooked in mould dome shape, ring of truf. in bottom, sprinkled w. parsley, on can. of anchovies w. filet of anchovies around.

Beurre Noir, Shir. or fried in pan. covered w. black butter vinegar or lemon juice. Capers and fi. herbs, facultative.

Beaver, Om. fil. w. smothered onions, ham, celery, w. madeira sauce.

Bertin, Om. fil. w. egg plant and tom. saute Colbert sauce around.

Biarritz, Mollet (soft 5 minutes) cold peeled on square can. fil. anchovies, butter, boneless sardine around, one stuf. olive each corner.

Bienvenue, Shir. dishes fil. w. duxelles w. fin. herbs in bottom, sprinkled parmesan cheese, browned quickly.

Bignon, Po. on border ch. fo. meat, covered Hollandaise sauce with chopped tarragon.

Bizantine, Po. on flat ch. croquette, gar. around w. celery cut in jul. stuf. olives w. anchovies, bordelaise sa. around and bearnaise sauce on top the eggs.

Blanchard, Po. on toasted muffins w. round sliced tongue, Colbert or Hollandaise sauce.

Bohémienne, Po. on slice of foi. g. covered supreme sa. w. foi-g. puree sliced truf. on top.

Boieldieu, Po. on crust fil. w. foi-g. ch. truf. sal. mad. sa.

Boitelle, Po. on rice crust fil. w. mu. puree covered supreme sa. or cooked in lined mould w. mu. puree, supreme sa. w. mu. essence around.

Bombay, Po. on risotto w. curry, curry sa. w. tom.

Bonne-femme, Hard sliced in cream sa. gar. w. sliced blood pudding sausage on top.

Bonvalet, Om. fil. w. tom. sweet peppers, anchovies, saute f. herbs, anchovie sa. around.

Boquet, Fried in pan, on smothered onions thickened mad. sa. mixed w. nut sausage, egg on top.

Bordelaise, Po. fried in oil or pan. gar. w. cepes (wild mu.) sauté bordelaise sauce. w. marrow.

Boucher (des), Om. fil. w. spinal marrow, lamb's fry sauté, thickened madeira sauce (Butcher style).

Bouchère, Scra. w. lamb sweetbread and brain sauté fi. her. (Butcher's wife style).

Boulangère, Po. on empty French rolls, fil. w. ch. sal. covered mornay sa. browned in oven. (Baker style).

Bouillis (Boiled eggs), Including boiled 2 minutes to 6, hard 12 minutes. Soft 5 minutes (mollet). Poached, see "Pochés."

Boulonnaise, Om. fil. w. mackerel milt sauté, fin. her. sauce around.

Bourguignonne, Po. w. wine on can. gar. w. mu. salt pork, small onions, thickened w. bourguignonne sauce.

Braconnier, Om. w. salt pork, moril and cepes(wild mu. om. made flat.

Brebant, Po. on game puree w. foi-g. truf. sauce.

Brésilienne, Scra. blood pudding sausage, bread crust around.

Brestoise, Hard stuf. w. scallops lobster sauce.

Bretonne, Hard, sliced w. onions, tom. mu. covered tom. sa. browned in oven.

Brillat-Savarin, Om. fil. w. game sal. salmis sa. w. truf. around.

Brouillés, All scrambled eggs, gar. and sa. according to the name. Eggs beaten, seasoned, cook slowly or country style, broken in pan, cooked, pounded.

Bruxelloise, Om. fil. w. endives in cream, cream sauce around.

Café-Anglais, In Cocotte surrounded w. salmon fo. meat, covered w. lobster sa. browned in oven.

Carolly, Mollet (soft) in crust, gar. ch. liver w. truf, tomato sa.

Calabrais, Hard, stuf. w. sal. anchovies, red and green peppers, breaded English style, fried, on capané, Bordelaise sauce around.

Canadienne, Cooked in emptied tom. filled w. cream sa. and chives, covered same sa. baked in oven, 10 min.

Canelons, Thin pastry roll, stuf. w. scra. egg or eggs salpicon.

Capeline, Po. on mu. puree, cap of red pepper on top, tom. sa. around.

Cardinal, Po. on round flat lobster cro. cardinal sauce.

Capucine, (Cold) Po. covered chaud-froid sauce cap. of sweet pepper on top, on fish salad, jelly.

Carème, (Cold) Fried in pan round shape on salmon salad, yolk surrounded w. caviar and ring of truf., jelly around.

Carignan, Cooked in dec. mould surrounded w. ch. fo. meat. Colbert sauce around.

Carnegie, Cooked in cocotte fil. w. ch. sal. w. sweet pepper, tomato sauce when cooked tom. sa. around.

Carnot, Po. on ch. purée in art. bottom, cock's kidneys, around. Colbert sauce.

Carolly, Mollet (soft) on noodles w. butter, covered Mornay sa. browned, tom. sauce around.

Casimir Périer, Cooked in mould dec. green and sweet pepper on ch. pu. mad. sa.

Castelnaudary, Fried in oil on sliced ham and green peppers, tom. sa. around.

Cavour, Po. on bottom, arti. covered w. parmesan cheese soufflé, browned, supreme sauce.

Cecilia, Hard, stuf. w. mu. sal. put in large mu. covered mornay sa. browned.

Célestine, 3 small different om. w. sugar fil. w. jam, whipped cream around, dec. w. lady fingers and macarons.

Champignons, Mushrooms, all eggs gar. w. mu. and sa.

Chanoinesse, Cooked in cocotte fil. w. crawfish sal. and truf. supreme sa. around after cooked.

Chantilly, Po. on fresh green peas pu. w. cream chantilly sauce around.

Chanzy, Shr. on sliced art. bottom sauté, baked, truf. sa. around.

Charcutière, Om. fil. w. rillons (large rillettes) and chipolata sausage. Charcutière sauce.

Chartres, Po. on can. star w. taragon on top. Colbert sa. w. taragon or (cold) in dec. mould w. taragon fil. w. taragon jelly.

Châtelaine, Po. on chestnuts puree, sa. supreme, w. soubise sa. around or om. w. chestnuts, soubise sauce around.

Chatillon, Scra. w. sliced mu. and fi. herbs gar. w. crust of puff paste around.

Chaud-froid, All cold eggs covered chaud-froid sa. dec. and covered w. jelly, the garnishing designates the name.

Chiffonade, Om. w. chopped fin. herbs w. sorrel (see chiff. soup).

Chimay, Hard, half stuf. w. yolk mu. pu. and fi. her. covered mornay sa. browned.

Chipolata, All eggs w. chipolata or nut sausages.

Chivry, Po. on crust fil. w. green vegetable pu. chivry sa.

Choisy, Om. fil. w. shredded braised lettuce thickened w. cream. Cream sa. around.

Christiana, Lapwing eggs, hard, served in nest, made w. Duchess pot. colored in oven, fil. w. fci-g. mad. sa. w. truf.

Christmas, Po. on chestnuts cro. flat, covered w. supreme sauce, chopped truf. on top.

Clamart, All. eggs served w. green peas clamart.

Cocotte, Small earthen pan. cooked eggs only w. thick sweet cream, gar. and sa. designate the name.

Colbert, Cooked in mould sprinkled w. fried bread crumbs, unmould on can. Colbert sa.

Colinette, Cooked in dec. mould. ch. fo. meat around, on can w. ch. purée, supreme sa. w. truf. or (cold) po. on dec. oval mould fil. w. jelly on Rachel salad border w. truf and potatoes.

Colombine, Po. in tartlet fil. ch. liver, ham, mu. sal. mad. sa.

Columbus, Cook one in a sweet pepper and one in a green pepper, shrimp sauce.

Comtesse, Po. on asp. pu. supreme sa. w. chopped truf., gar. w. small bouquet asp. tips.

Condé, Fried in pan on white beans pu. gar. w. very small ch. croq., thick gravy.

Connétable, Scr. w. smoked beef, gar. w. cornucopias of smoked beef around.

Conti, Po. on lentils pu. colbert sauce.

Coque, à la, Boiled egg cooked from one to five minutes, put in boiling water.

Coquelicot, Cooked in sweet peppers, unmold on can, w. ch. pu. cream sa. around.

Coquelin, Shir. cooked in border of ch. fo. meat, broken in thick cream. Baked.

Cotelette, Egg sal. chop shape, breaded English style. Divers gar. and sa.

Crécy, Po. on sliced smothered carrots w. butter, cream sauce around or shir.

Crème, All eggs cooked w. sweet cream, hard, scra. in cocotte, etc.

Créole, Po. on risotto créole tom. sa. or om. fil. w. créole sa. scr. w. créole sauce.

Cresfield, Scra. w. large crab meat sauté in butter or om. meat thickened w. cream sa.

Crevette, Shrimps. Om. scra. po. w. shrimps sa. or sal. (See crustacés salpicon).

Cromesquis, (Polish croq.) egg sal. enclosed in caul, fried in batter. Divers sa.

Croustade, Crust made in paste, bread, etc. Po. scra. soft, divers gar. and sa.

Croutons, Bread cut in dice, fried in butter served for om. scra.

Crusoé, Om. fil. w. moril, field mu. corn, thick gravy around.

Czarine, Use 4 lapwing eggs and one ch. gar. w. filet of hazel grouse and truf., salmis sa. for om. or scra.

Dandigné, Cooked in mould sprinkled w. chopped parsley, unmould on ch. pur. thick gravy around.

Danoise, Po. on salmon can. border w. caviar Colbert sa. or cold on salmon salad border caviar jelly around.

Daumale, Scra. gar. w. veal kidney sauté in center, tom. pu. around.

Daumont, Cooked in dec. mould w. truf. and crawfish tails, unmould on large mushrooms gar. around w. mu. truf., crawfish quenelle, cardinal sa. sprinkled w. coral.

Dauphine, Po. breaded English style, fried, on dauphine pot. supreme sa. w. chopped truf.

Dejardin, Om. fil. w. pounded tom. sliced mu. anchovies in dice, Colbert sa. around.

Des Pêcheurs, Fisherman style, om. w. fish eggs, marinière sauce, or cra. w. fish eggs.

Des Princes, Om. fil. w. foi-g. mu. truf., sal. supreme sa. w. puree of foi-g. around.

Diable, Po. deviled rolled bread crumbs, broiled quickly. Deviled sa. around or bearnaise.

Diane, Po. on game pu. covered salmis sa. w. crescent of truf. and white of eggs.

Dieppoise, Om. fil. w. mussels, shrimps, mu. Normande sa. around.

Diplomate, Po. on art. bottom fil. Duxelle w. truf., truf. sauce.

Divorçons, Po. on art. bottom, supreme sa. on one and cardinal sa. on the other, gar. w. bouquet of peas and asp. tips.

D'Orsay, Po. on mu. pu. Chateau sa.

D'Orléans, Po. in crust, fil. w. ch. and tom. sal. covered chivry sauce.

Dreux, (Cold) Po. on dec. mould and surrounded w. jelly, unmould on aspa. salad or asp. in mould on can.

Drothingham, Mollet (soft) on can. gar. of smoked herring, covered w. white wine sauce.

Duc (Petit), (Cold) mollet (soft) on dec. mould fil. w. jelly unmould on aspa. salad or (hot) on foi-g. can. covered supreme sa. w. truf.

Duchesse, Po. on Duchesse pot, covered sliced mu. w. cream sa. and sprinkled truf. or in cocotte, surrounded ch. fo. meat w. Duxelles and sweet cream.

Dufferin, Po. on large mu. covered cream sa. w. horseradish.

Durand, Om. fil. w. mu. art, truf., mad. sa. w. tom. bouquet aspa. tips each extremity.

Durs (Hard boiled), Eggs cooked 12 minutes only; if cooked longer will turn black. Divers styles.

Duse. Po. in crut fil. w. sal. milanaise covered Mornay sa. w. tom. browned in oven.

Duvivier, Om. fil. w. pounded fresh tom. and grated swiss cheese.

Ecarlate, Po. can. w. sliced smoked tongue, covered w. all. sa. w. chopped tongue or cooked in mould sprinkled w. tongue, écarlate sa.

Ecossaise, Po. on can. covered bearnaise sa. w. brunoise.

Edison, Po. on ch. pu. truf. sa.

Egyptienne, Po. on jerusaleme art. purée soubise sa. w. truf.

Elisabeth, Po. on bottom art. fil. sliced truf. thickened w. all. sa. covered mornay sa. browned.

Elliot, Scr. on rice border w. sliced mu. thick gravy.

Emilie, Om. fil. w. vanilla cream w. candies, fruits cut in dice, déc. w. fruit on top sabayon in kirsch around.

Esaü, Shir. fil. w. lentil w. salt pork, eggs broken on top.

Escallop, Shir. cov. divers sa. and gar. or sliced.

Esmeralda, Po. on foi-g. can. Maximilien sa. sprinkled truf. and white of eggs.

Espagnole, Om. fil. w. spanish gar. (See Creole) or fried in oil w. sliced ham, tom. sa.

Estragon, Po. on can. w. meat juice w. taragon, or on dec. mould w. taragon fil. w. jelly.

Eugénie, Po. on large mu. fil. w. sliced mu. in cream, or in crust, gar. w. creamed mu. under bell.

Farci, All eggs w. various stuffing, hot and cold, according to name.

Fédora, Hard stuf. w. ch. sal. breaded English style, fried on mu. pu. meat juice.

Figaro, Shir. w. Spanish sausage, Montebello sa. or cold. Po. on can. w. cooked Spanish ham, figaro sauce.

Fillés, Stringed eggs, yolks beaten dropped through strainer into boiling water, cool and drain, used for gar.

Fines-Herbs, All eggs w. fi-herbs shredded, not chopped.

Finoise, Po. on can, covered w. tom. sa. w. chopped green and sweet peppers w. chives.

Flora, Po. on can one covered Hollandaise sa. w. chopped truf., the other w. Montebello sa. w. chopped parsley.

Floréal, Po. on fresh green peas pu. gar. w. bouquet of new vegetables. Béarnaise sa.

Florentine, Po. on spinach in branch covered mornay sa. browned in oven.

Florida, Po. on cake of sweet pot., tom. sa.

Foie-de-Volaille (Chicken livers), All eggs gar. w. ch. livers sauté w. mad. sa.

Forestière, Om. fil. w. cepes, moril filed mu., meat juice and fi. her.

Fourrée, All omelets stuffed filled, gar. and sa. according to name.

Francfort, Scra. w. francfort sausage.

Frederic, Scra. w. green corn gar. in center w. ch. liver sauté.

Frits, All eggs fried in oil and rolled or fried in pan w. butter, gar. and sa. according to name.

Fromage, (Cheese) Po. om. scra. w. grated cheese.

Frou-Frou, (Cold) Po. chaud froid sa. dec. on green vegetable salad, jelly around.

Fruits, Om. fil. w. divers salpicon of fruit, syrup, cream sa. or liquors.

Gabrielle, Cooked in mould, sprinkled w. coral, surrounded fish fo-meat, mousseline sa.

Gambetta, Oval fried eggs in pan. and can. chopped parsley on one yolk, ring of truf. on other, choron sa. around.

Garcia, Fried in oil on can. w. ham, tom. sa. w. garlic and chopped parsley.

Gauloise, Po. on ham, pu. gar. cock's combs and kidneys, tom. sa.

Géant, Giant egg cooked in bladder, yolk cooked first, then put in large bladder put in white (beaten very light) boil 20 minutes, divers gar. and sa.

Gênoise, Hard stuf. w. yolk and bread crumbs, anchovies fi-her. covered Mornay sa., baked, or omelet same Lafrittata.

Georgette, Cooked emptied baked pot. fil. w. crawfish sal. mornay sa. baked.

Georgia, Po. on sweet pot. cake, covered cream sa. w. green corn pu. browned in oven.

Gill, Hard stuf. w. duxelle and chopped green and sweet peppers, Mornay sa. baked.

Gladstone, Po. on crust fil. chestnut pu., cream sa. w. foi-g.

Gourmet, Po. on slice of foi-g. gourmet sa. w. truf.

Grand-duc, Po. on crust heart shape fil. asp. tips w. cream. Cream sa. w. chopped truf.

Grand-mère, Om. w. bread croutons fried in butter.

Granier, Shir. bottom fil. w. asp. tips w. cream and truf.

Grant, Po. on toast muffin w. anchovy butter fil. filet anchovies around. Hollandaise sa. sliced bacon.

Gratin, All eggs covered mornay sa. browned in oven.

Graziana, Fried in pan w. olive oil tom. sa. w. garlic around, gar. w. green peas.

Grazilia, Cooked in cocotte gar. w. fresh muscat raisins take out the seeds, meat juice.

Grecque, Greek style. Po. on rice pilaf curry sa. or om. w. green pepper, egg-plant, tom., curry sa. around.

Grenouille, Frog's legs, boneless, thickened w. fi-herbs sa. or Créole sa., om. scra. or mixed w. beaten eggs.

Grillé, Broiled eggs. Po. dipped in butter and crumbs broiled, bearnaise or deviled sa.

Halévy, Po. on crust, one fil. w. ch. sal. covered tom. sa., the other fil. w. pounded tom. sauté, covered Hollandaise sa.

Havanaise, Om. fil. ch. liver w. creole tom. sa. around

Hélène, Po. on asp. croq. flat, supreme sa. w. asparagus butter.

Héloïse, Po. in crust fil. w. montglas, covered w. mornay sa. browned in oven.

Hollandaise, Po. in crust fil. w. salmon sal. covered w. Hollandaise sa.

Henri IV, Po. broiled (See grillé) w. ham. bearnaise sa.

Hongroise, Hungarian style, hard, sliced tom. w. hongroise sauce, or paprika sauce.

Huîtres (Oysters), Om., shir., scr., pan cake, etc.

Humbert, In mould, sprinkled w. tongue gar. w. bouquet, mu. egg-plant, green pepper, tom. sa. around.

Hussarde, Po. on ½ broiled tom. hussarde sa.

Imperiale, Cooked on dec. mould crown in truf, unmould on slice of foi-g. chateau sa.

Infante, Po. on ch. pu. mornay sa. sliced truf. on top.

Internationale, Po. on crust fil. mixed vegetables w. ham and spaghetti thick. tom. sa. covered cream sauce sprinkled w. pistachio and tongue.

Isle du Cœur, Po. in crust heart shape fil. sliced mu. in cream, covered same sa. sprinkled yolk and truf.

Italienne, Italian style, fried in oil, on half tom. Italienne sa.

Jambon, Ham, all eggs gar. w. ham.

Japonaise, Om. or scra. w. Stachys sauté in butter cream sa.

Jeannette, Cooked in cocotte, surrounded w. foi-g. pu. and truf., cream sa. baked in oven, slice truf. on top.

Jérome, Scra. w. game, sal. in center, meat juice with game essence.

Jerusalem, All eggs gar. w. Jerusalem artichoke.

Jockey Club, Fried in pan, round shape, on foi-gr. can. gar. w. veal kidney sauté w. truf., meat juce.

Jolibert, Scra. w. tom. sauté w. cheese, meat juice w. tom.

Joséphine, Cooked in cocotte fil. w. mu. pu. thick cream, covered Mornay sa., baked, tom. sa. around.

Juliette, (Cold) Po. mould egg shape. Dec. w. pistachio surrounded chaud froid sa. w. ham essence fil. w. jelly ,under mould, chopped jelly w. truf. around.

Jurassienne, Om. w. chifonade w. sorrel, fin. herbs and salt pork.

Jus, All eggs w. meat, purée, game, ch.,etc. w. gravy according to the eggs.

Kennebeck, Po. in crust fil. w. salmon shrimps sa.

Kédive, Po. in crust fil. w. ch. pu. w. curry and spinach, supreme sa. w. saffron, cap made w. sweet peppers on top.

Kléber, Shir. bottom fil. noodles w. foi-g. pu. meat juice around.

Lakmé, Po. in crust fil. sweetbread sal. w. curry, colbert sa. w. chopped taragon.

Lafayette, Shir. gar. w. salt pork, chipolata sausage, colbert sa.

Lafrittata (Italian term for om), A la Génoise w. spinach tom. onions, anchovies, cheese, gr. pepper om. flat.

La Vallière, Om. gar. w. green peas and ham, meat juice around.

Lapčrouse, Po. on art. pu. covered supreme sa. slice truf. on top.

Le Boutillier, Cooked on emptied round rolls fil. w. ham pu. w. cream, baked in earthen dish, fil. w. thick cream.

Léontine, Cooked in cocotte fil. w. crawfish and truf. sal. Nantua sa.

Lesseps Shir. gar. w. calf's brains, capers, black butter,

Lilloise, Shir. bottom fil. bruxelles sprouts lightly pounded w. cream, cream sa. around.

Lili, Cooked in sprinkled mould w. coral, unmould on crust, fil. shrimps, sal. shrimp sa.

Lina Munte, (Cold) Mollet (soft) chaud-froid sa. w. mu. head chaud froid, turn over w. truf. ball. Pearl of truf. on top on each egg.

Lithuanienne, Po. on large mu. fil. w. mu. pu. truf. sa.

Livingston, Po. on can. of foi-g. gar. w. tom. sauté, meat juice w. tom.

Lokel, Scra. w. American cheese, welsh rarebit style on toast.

Lorette, Po. on pot-cake Lorette, bunch of asp. tip around. Cream sa.

Lorenzo, Po. on can. fil. w. crab meat, covered mornay sa. browned in oven.

Lorraine, Shir. bottom fil. w. choucroute sliced ham and sausage. Meat juice around.

Louis XIV, Po. on can. fil. w. ch. pu. and tongue cut in dice, covered supreme sa. w. truf.

Louise, Cooked in cocotte fil. w. ch. pu. sliced mu. and cream. Baked.

Louisette, Po. on Dauphine pot cake w. ham, covered cream sa. w. ham, pu. sprinkled w. truf.

Lully, Fried eggs on sliced ham, gar. w. macaroni w. pounded tom. thickened w. butter.

Lucullus, All eggs w. woodcock brains and truf. thickened w. meat juice w. Xères wine.

Lyonnaise, Hard, sliced w. smothered onions thickened Espagnola sa. or om. w. onions sauté.

Magenta, Scra. gar. w. ham cut in dice pounded tom. chipolata sausage around, tom. sa. w. fin-herbs.

Magda, Scra. in crust w. grated cheese, mustard, fin. herbs.

Maintenon, Po. on can. gar. w. soubise, covered cream sa. w. soubise, browned in oven.

Malmaison, Po. in crust fil. w. green peas, string beans and aspa. tip, covered bearnaise sa.

Mancelle, Scra. w. chestnuts, and julienne of game, meat juice w. game essence.

Manon, Egg croquettes fil. in center ch. sal. chop shape, supreme sa. w. truf., cock's kidneys around.

Maraichère, Po. in crust fil. w. chiffonade, fi-herb. sa.

Marengo, Fried in oil on can. w. fried ham, marengo sa.

Marin, Sailor style, om. gar. w. cock's combs and milt of carp. thickened w. all. sa.

Marinière, All eggs gar. w. mollusk, Marinière sa.

Marivaux, Scra. w. sliced mu. and truf. pu. meat juice around.

Marquise, Po. in crust, fil. w. asp. tips covered chivry sa. sliced truf. on top.

Martines, Scra. w. sweet peppers cut in dice, tom. sa. around.

Masséna, Po. on bottom art. bordelaise sa. w. marrow.

Matelote, Sailor style. Po.in crust boat shape fil. w. shrimps, lobster cut in dice, small onions thicknened w. matelote sa.

Maximilien, Po. on half tom. stuf. w. duxelle and fi-her. covered Maximilien sa.

Mayaguez, Scra. w. green sweet pepper and mu. poivrade sa. around.

Médicis, Po. in crust, one fil. w. sorrel and one with spinach, covered Venitienne sa.

Mentonnaise, (Cold) Hard stuf. w. tuna fish, on anchovy can. fil. w. tuna sal. chopped jelly.

Mercedes, Scra. in crust w. fresh tom. sauté in oil w. garlic, tom. sa. around.

Mère Poulard, Om. country style flat, specialty of Mère Poulard Mont St. Michel, France.

Merry, Scra. in crust w. sweet peppers and turtle fat, colbert sauce.

Mexicaine, Om. fil. w. egg-plant, tom. mexican pepper sauté, mexican sauce around.

Meyerbeer, Shir. w. broiled lamb kidneys, truf. sa.

Mignon, Po. on bottom art. fil. half green peas half shrimps, covered shrimp sa. truf. on top.

Milanaise, Po. on Milanaise risotto covered Mornay sa., browned in oven, tom. sa. around.

Mirabeau, Po. on anchovies can. gar. stuf. olives, meat juice w. taragon.

Mireille, Po. on Italian risotto, gar. pounded tom. sauté covered cream sa. w. saffron.

Miroir, Shir., cook lightly.

Mogador, Po. on sweet pot cake-covered supreme sa. w. foi-g. pu. and chopped truf.

Moissonneuse, Om. w. salt pork and sliced pot. flat.

Molière, Mollet (soft) on stuf. tom. Régence sa.

Mollet (Soft, 5 to 6 minutes), Peeled, gar. and sa. according to article.

Monaco, Po. on slice of foi-g. sauté, covered Mornay sa., browned in oven. Monaco sa. around.

Montglas, Po. in crust fil. Monglas sal. or on slice of foi-g. Montglas sa.

Monselet, Po. on can. fil. w. foi-g. gar. asp. tips and mu. meat juice.

Monseigneur, Mollet (soft) in crust fil. w. sorrel pu. colbert sa.

Montana, Po. on green corn pu. covered cream sa. w. green corn pu.

Montargis, Po. in crust fil. w. foi-g. ch. mu. and tongue in julienne, mornay sa. browned.

Montcalm, Po. on stuf. tom. colbert sa. w. taragon.

Montmorency, Po. on bottom art. gar. w. asp. tips, ...supreme sa.

Montpassant, P. w. red wine on can. gar. small onions glazed, covered matelotte sa.

Montpensier, Po. in crust fil. w. asp. tips and truf. w. cream sauce and crawfish butter, slice of truf. on top.

Morlaix, (Cold) Hard-stuf. w. shrimps salad on lettuce leaves, chopped jelly around.

Mornay, All eggs covered Mornay sa. and grated cheese glazed quickly.

Morny, Po. in crust, fil. w. soubise pu. covered mornay sa. w. tom. browned.

Moscovite, (Cold) hard-stuf. anchovies salad on bottom art. fil. w. caviar jelly around.

Moule, All eggs cooked in dec. mould, sprinkled, surrounded divers gar. and sa.

Mousseline, Po. soft, etc. on mousseline, force-meat. (See force-meat) Divers style and sa.

Naïad, Cooked in sweet peppers on can., Colbert sa. or cold, same in crust fil. w. verte sa.

Nantais, Po. on can., broiled boneless fresh sardines, covered poisson sa. w. fi.-herb.

Nantua, Om. or scra. w. crawfish tails, thickened Nantua sa. or cold hard stuf. w. crawfish sal. eggs surrounded w. anchovies, on bottom art. jelly around.

Napolitaine, In mould surrounded w. spaghetti fil. soft scra. eggs w. tongue, put in oven 2 minutes, unmould, Napolitaine sa. around.

Navarraise, Po. on risotto w. green and sweet peppers, bearnaise sa.

Négus, Po. one on flat game croquette and one on ch. croquette truf. sa.

Newburg, Hard sliced thickened w. Newburg sa.

New Jersey, Po. on half broiled tom. bearnaise sa. on egg, tom. sa. around.

New York Club, Om. fil. w. oyster crabs and oyster nuts thickened w. Newburg sa.

Niçoise, Po. on bottom art. fil. pounded tom. covered mornay sa. browned in oven.

Nicolas, Po. on bottom art. fil. mu. pu. covered supreme sa. sprinkled truf. and coral.

Ninette, Po. on bun paste empty fil. mu. sal. w. cream, supreme sa. w. truf.

Ninon, Po. in crust fil. w. asp. tips, chivry sa., slice truf. on top.

Noailles, Om. fil. foi-g., cock's combs and kidneys, sal. Supreme sa. bouquet of cock's kidneys around.

Nonette, Po. on tongue can. gar. w. tongue, force-meat quenelle nonette shape, bordelaise sa.

Nordenskjold, Cold in mould surrounded w. jelly, slice of round boiled egg on bottom, center in yolk w. point of truf., po. or soft fil. w. jelly, unmould on tartalet paste w. ravigotte sa.

Normande, Po. in crust fil. w. sal. of mussels, shrimps, mu. Normande sa. or flat om. w. sliced apples, sauté in butter.

Norvégienne, Cold mollet (soft) on anchovy can. covered w. mayonnaise w. whipped cream, sprinkled w. coral.

Offenbach, In crust fil. scra. w. shrimps, tuna and anchovies, tom. sa. around.

Omelettes, (Omelets) All omelet fil. w. divers garnishing, indefinite variety.

Omer Pacha, Shir. bottom fil. w. shredded smothered onions, covered grated cheese, baked.

Opéra, Shir. gar. w. asp. tips and ch. livers sauté, meat juice.

Oranais, Po. in crust, fil. w. onions, ham., mu. sweet peppers sal., Colbert sa.

Orientale, Po. in crust fil. w. ch. green corn, green peppers sal., cream sa. w. tongue, green and sweet peppers cut in dice.

Orléanais, Po. on can., fil. w. ch. pu., one covered Marengo sa., on other chivry sa.

Oseille, (Sorrel) Om. shredded sorrel or soft on sorrel purée, etc.

Ostendaise, Scra. in tartelet, crust fil. w. nuts of oysters. Poisson sa. w. fi-her. around.

Otero Belle, Cooked or po. in baked pot. shell fil. w. ch. pu. w. sweet peppers in dice or in crust w. Maximilien sa.

Oudinot, Hard stuf. w. yolk and duxelles w. truf. covered w. cream sa. baked.

Palermitaine, Cooked in mould, sprinkled w. tongue, unmoulded on crust, fil. w. macaroni and truf. w. butter, surrounded w. tom. sa.

Pacha, Po. on lamb hash w. curry gar. egg plant and pounded tom. around.

Parisienne, Om. fil. w. bottom art. and truf. cut in dice saute, surrounded with juice of meat.

Parmentier, Om. w. pot. in dice cooked in butter, meat juice around.

Pastourelle, Fried eggs w. salt pork gar. w. broiled kidneys and field mu. surrounded w. meat juice.

Patti, Po. on lice of foi-g. sauté, truf. sa.

Paysanne, Country style, flat om. w. salt pork and raw sliced pot. sauté.

Peluche, Om. w. chervil, Colbert sa. w. chervil around.

Périgord, Om. or scra. w. truf. sliced truf. on top, meat juice.

Périer, Cook one in green pepper and another in a sweet pepper on ch. pu., Parisienne sa. around.

Petit Duc, Po. on large mu. colbert sa.

Petit Salé, All eggs w. bacon or salt pork.

Piemontaise, Scra. w. white truf and grated cheese.

Pietri, In cocotte fil. w. spaghetti, tongue truf sal. tomato sa. around.

Plat, sur le, Cooked on special dish for shirred eggs, garnishing and sauce facultative.

Plaza, Po. on cauliflower pu. mornay sa. browned in oven.

Plumery, Shir. white of egg mixed w. tom. pu. and soubise pu. yolk on top, gar. ham cro.

Pochés, Poached in boiled water, the eggs must be absolutely fresh, otherwise put little vinegar, after 2 or 3 minutes put in cold water, trimmed, eggs ready to serve. See the book for varieties.

Pointes d'asperges, Asparagus tips, all eggs gar. w. asp. tips, cream sa. or meat juice.

Polignac, (Cold) Po. on dec. mould (See Belle-Vue) surrounded with pink jelly.

Polonaise, Polish style. Po. on lamb hash w. cépes meat juice around or cooked in mould, surrounded w. fried bread crumbs, colbert sauce arround.

Portugaise, Po. on stuf. tom. fil. w. rice creole, tom. sa. om. or scra. w. Portugaise sa.

Pompeïe, Po. on ham can. bottom art. on top covered Béarnaise sa. w. pinch of paprika on top.

Posen, Po. in crust fil. w. oyster crabs, nantua sa.

Poulette, Hard sliced w. poulette sa. w. mu. and chives.

Prélat, Om. fil. w. crawfish tails, shrimp, mu. truf, sal. Normande sa. w. truf. around.

Pré-vert, Po. on creamed spinach w. fleuron.

Princesse, Po. in crust w. bun paste, fil. w. asp. tips, supreme sa. w. truf, or cold in case fil. w. asp. tips sal. dec. and jelly.

Provençale, Om. fil. w. tom. sauté w. garlic and fi-herb. Provençale sa. around or scra. the same.

Quirinal, Empty large truf. fil. w. scra. eggs, foi-g. and truf, lucullus sa. around.

Rachel, Om. fil. w. asp. tips and truf, supreme sa. and sliced truf. around.

Raspail, Om. w. boiled beef, ham and chives surrounded with meat-juice.

Ravigote, Po. cold, dec. mould w. gerkins in crust, fil. w. ravigote sa.

Régence, Om. fil. regence sal. regence sa. around.

Régina, Cooked in emptied tom. fil. w. sole, shrimps, mu. truf, sal. normande sa.

Reine, Po. in crust fil. reine sal. supreme sa. and truf.

Reine Margot, In cocotte surrounded ch. pu. w. almond milk, supreme sa. w. chopped almonds.

Richmond, Cooked or po. on emptied muffins, dipped in milk, fil. w. ham pu. covered supreme sa. w. chopped ham.

Rienzi, Po. on foi-g can. italienne sa. sliced bacon.

Rissoles, Egg sal. rolled in thin puff paste, baked or fried.

Robespierre, Om. w. sugar and absinthe, burned.

Robinson, Mollet (soft) cold on can. fil. w. horseradish w. whipped cream, covered mayonnaise sa. w. fin-herb.

Roederer, Hard stuf. w. anchovies, yolk and fi-herb, anchovies sa.

Rognons (Kidneys), Om. on scra. gar. w. kidneys sauté, mad. sa.

Roland, Po. on can. fil. w. ch. pu. sa. supreme and ch. pu. w. tongue and truf. in dice.

Romaine, Po. on spinach, covered mornay sa. browned in oven.

Romeo, Po. on can. fil. w. anchovies, covered mornay sa. w. chopped ham, browned in oven.

Rose, Po. in crust fil. shrimps and sweet peppers, shrimp sa.

Rosita, Po. cold chaud-froid lobster sa. on salmon salad, jelly around.

Rossini, Po. on sliced foi-g. saute, mad. sa. and truf.

Rothschild, Po. in crust, fil. chestnuts pu. sa. supreme w. foi-g. pu. and chopped truf.

Rothomago, Shir, w. sliced ham. gar. w. tom. and chipolaat sausage, tom. sa. around.

Rouennaise, Po. on can. fil. w. duck's liver. Rouennaise sa.

Rougemont, Po. on risotto milanaise, covered mornay sa. browned in oven, tom. sa. around.

Royale, Om. soufflée style center fil. w. fruit sal. w. maraschino, surrounded w. pancakes, fil. one vanilla cream and other w. jam, put on one pancake, a half of a peach, and on another the half of an apricot, fruit sa. w. kirsch around, or po. on can, fil. w. lobster covered lobster sa. w. julienne mu. and truf.

Rubens, Om. fil. w. hop shoots w. butter, meat juice around.

Russe, Hard, cold stuf. w. caviar on anchovies can. border w. chopped egg.

Sagan, Shir. gar. w. calf's brains poulette.

St. Alliance, Hard cold stuf. w. anchovies, moulded in jelly w. tom. moulded on sliced round jelly w. truf.

St. Denis, Scra. on border w. risotto w. mu. meat juice around.

St. Germain, Po. on pu. of green peas, supreme sa. w. chervil.

St. Hubert, Po. on game hash poivrade sa. around.

St. Laurent, Po., dipped in butter, rolled in bread crumb, broiled, on ham can., Colbert sa.

Salvator, Om. fil. w. ham, mu. egg-plant, truf, sal. tom. sa. around.

Sans-Gêne, Po. on bottom art. bordelaise sa. w. taragon, marrow on top.

Sarah Bernhardt, Po. on can. fil. w. ch. pu. venitiene sa. Sarah Ber. pot around.

Savoyarde, Om. w. sliced raw pot, saute, swiss cheese, meat juice around.

Sévigné, Po. on can. fil. w. ch. pu. w. truf. chivry sa. sliced truf. on top.

Séville, Po. on can. gar. w. bouquet of sweetbreads, carrots, onions, shrimps, sweet pepper in jul. mad. sa. w. tom. around.

Sigurd, Om. w. raw pot and truf cut in dice and saute, mad. sa. w. tom. around.

Skobeleff, Po. cold chaud froids w. tom. dec. w. taragon leaves, on salmon can., cucumber salad and jelly around.

Smithfield, Po. cold, dec. mould fil. w. jelly in mould on cold mousseline, ham, jelly around or whipped cream.

Soft, All eggs cooked soft, gar. and sa. according to style.

Sombreuil, Hard in halves stuf. w. ch. sal. covered all. sa. w. cheese browned in oven.

Soubeyran, In cocotte fil. w. soubise pu. w. truf, supreme sa. w. truf. around.

Soubise, Po. in crust, fil. w. Soubise and ch. pu., Soubise sa. browned in oven.

Soubrette, Fried in oval ring eye shape, point of truf on yolk, on sorrel pu., meat juice around.

Soufflé, Puff omelet composition, take two yolks of eggs and work w. powdered sugar, whip six whites of eggs, vanilla. Baked or po. in cassolette w. cheese soufflée or soufflés (See Entremets and Mollet).

Sous Cloche, (Under Bell.) Po. can. fil. w. mu. cream on dish covered w. glass bell.

Soya, Po. cooked in mould sprinkled w. parsley on can., Colbert sa. w. soya sa.

Spartanza, Po. on half tom. saute covered w. tom. sa. w. jul. of green peppers, sprinkled white of eggs.

Stanley, Po. on risotto w. curry sa. w. horseradish, fried bananas around.

Stratford, Po. on half tom. sauté, Hollandaise sa.

Suissesse, Swiss (style) om. scra. w. grated swiss cheese.

Sultan, In cocotte fil. w. lamb, egg-plant, art. sal., curry sa. w. saffron around.

Sultane, Hard, stuf. yolk w. green and sweet peppers, fi. herb, covered chaud-froid sa. dec. jelly around.

Surprise, Emptied egg shells, fil. w. divers pu. or cream, Bavaroise, fruit, jelly, etc., or om. fil. divers gar. (See ice cream.)

Suzette, Cooked, emptied baked pot, fil. w. pulp chives and cream, break the eggs inside. Baked.

Talleyrand, Cooked in mould sprinkled w. tongue and truf. on crust fil. w. macaroni and truf. mad. sa. covered supreme sa. w. truf.

Thanksgiving, Po. in crust, fil. chestnut pu. covered cream sa. w. truf.

Théo, Po. in crust, fil. w. reine sal. covered supreme sa. w. truf.

Tivoli, Cooked in bread crust, fried in butter, covered w. Mornay sa., baked.

Tivolier, Fried in oil on can. fil. w. marrow, mad. sa. w. ham. cut in dice.

Tomate, All eggs gar. w. tomatoes, pounded, puree or sa.

Toupinel, See Suzette. Add creamed spinach.

Touraine, Po. on bottom, art. covered Hollandaise sa. gar. w. bouquet, string beans and flageolets.

Tout Paris, Po. on bottom art. one Parisienne sa., the other Hollandaise sa. gar. bouquet, asp. tips, green peas, string beans, fancy carrots, turnips, thicken w. butter.

Trenton, Po. on flat sweet pot. cro. covered tom. sa. gar. pounded tom.

Tripes, Hard sliced eggs w. shirred onions smothered, thin cream sa. w. chives.

Troubadour, Po. or om. w. moril minced and saute, mu. on top, meat juice.

Truffe, All eggs served w. composition of truffles.

Turbigo, Shir. gar. w. pounded tom., chipolata sausages, mu. mad. sa. w. tom. fin-herbs.

Turinoise, Po. on crust or om. fil. spaghetti w. ch. liver sal. meat juice around.

Turque, Shir. gar. w. rice pilaf and ch. liver sauté, mad. sa.

Tzarine, Scra. w. 4 plover eggs, 1 hen egg, filet of gelinote, sliced truf. on top., game essence around.

Valencienne, Po. on Valencienne rice, tom. sa.

Valentine, Po. in crust, heart shape, fil. w. crab meat, créole, Mexicaine sa. sprinkled w. truf.

Vancourt, Shir. bordered w. Duchesse pot. gar. w. asp. tips, thickened cream.

Varsovienne, Cold hard stuf. w. caviar on can. smoked salmon, border w. salmon purée, jelly around.

Vénitienne, Po. on can. covered w. venitienne sa. sprinkled coral truf. and chopped eggs.

Verdi, Scra. w. truf. and grated cheese, truf. sa.

Vichy, Shir. on dish, bottom fil. w. carrots, vichy.

Vert-pré, Cold hard stuf w. yolk and fi-herb, on green vegetable salad, covered Vincent sa. jelly aroud.

Victor Hugo, Po. on can. one covered bearnaise sa. and other horseradish sa. sliced truf. on top.

Victoria, Po. in crust fil. lobster sal. victoria sa. around.

Viennoise, Po. on can. w. ham, cov. cre. sa. w. paprika, two slices bacon on top.

Villars, Po. in crust fil. art. sal. cream sa. and bacon on top or border white beans pu.

Villeroy, All. eggs covered chaud-froid sa. breaded. English style and fried, or cold chaud-froid sa. dec. divers style.

Virginia, Cold, mollet (soft) in small crown of mousseline of Virginia ham, whipped cream around the eggs, jelly.

Viroflay, Po. in crust fil. w. spinach and butter covered w. chivry sa.

Viveurs, Om. fil. w. calf's brains, spinal marrow, mu. truf, chateau sa. w. fi-herb.

Vol-au-Vent, All eggs, hard, hard, scra. Sal. etc. served on large puff paste shell, divers styles.

Volontaire, Po. in crust, fil. pounded tom. covered mornay sa. browned in oven.

Waldimir, Cold, po. covered w. chaud-froid w. mayonnaise sa. on asp. tips and truf. salad, jelly around.

Waldorf, Po. on can, fil. w. foi-g. large mu. on top, covered mad. sa. w. truf.

Waleska, Om. fil, lobster and truf sal. truf. sa. w. caviar.

Washington, Po. on fried sliced tom. and green peppers, covered tom. sa.

Weyler, Po. on border Duchesse pot. fil. w. mu. pu. cream sa. browned in oven.

Wilna, Po. on caviar can. anchovies sa.

York, Hard stuf w. yolk, ham, truf, breaded English style and fried on can. w. ham, tom. sa. around.

Yorkshire, Fried on slice of ham, tom. sa.

Yvette, Po. in crust, fil. w. crawfish and asp. tips sal. Nantua sa. w. truf.

Yvonne, Mollet (soft) on flat chestnut croq., Supreme sa. w. foi-g. around.

Zaza, Cooked in sweet peppers, cold on ch. salad, jelly.

Zingara, Po. or fried in oil, ham can. zingara sa.

Zurlo, Po. on flat cro. Duchesse pot, cream sa. w. truf.

Touraine, Po. on bottom, art. covered Hollandaise sa. gar. w. bouquet, string beans and flageolets.

Tout Paris, Po. on bottom art. one Parisienne sa., the other Hollandaise sa. gar. bouquet, asp. tips, green peas, string beans, fancy carrots, turnips, thicken w. butter.

Trenton, Po. on flat sweet pot. cro. covered tom. sa. gar. pounded tom.

Tripes, Hard sliced eggs w. shirred onions smothered, thin cream sa. w. chives.

Troubadour, Po. or om. w. moril minced and saute, mu. on top, meat juice.

Truffe, All eggs served w. composition of truffles.

Turbigo, Shir. gar. w. pounded tom., chipolata sausages, mu. mad. sa. w. tom. fin-herbs.

Turinoise, Po. on crust or om. fil. spaghetti w. ch. liver sal. meat juice around.

Turque, Shir. gar. w. rice pilaf and ch. liver sauté, mad. sa.

Tzarine, Scra. w. 4 plover eggs, 1 hen egg, filet of gelinote, sliced truf. on top., game essence around.

Valencienne, Po. on Valencienne rice, tom. sa.

Valentine, Po. in crust, heart shape, fil. w. crab meat, créole, Mexicaine sa. sprinkled w. truf.

Vancourt, Shir. bordered w. Duchesse pot. gar. w. asp. tips, thickened cream.

Varsovienne, Cold hard stuf. w. caviar on can. smoked salmon, border w. salmon purée, jelly around.

Vénitienne, Po. on can. covered w. venitienne sa. sprinkled coral truf. and chopped eggs.

Verdi, Scra. w. truf. and grated cheese, truf. sa.

Vichy, Shir. on dish, bottom fil. w. carrots, vichy.

Vert-pré, Cold hard stuf w. yolk and fi-herb, on green vegetable salad, covered Vincent sa. jelly aroud.

Victor Hugo, Po. on can. one covered bearnaise sa. and other horseradish sa. sliced truf. on top.

Victoria, Po. in crust fil. lobster sal. victoria sa. around.

Viennoise, Po. on can. w. ham, cov. cre. sa. w. paprika, two slices bacon on top.

Villars, Po. in crust fil. art. sal. cream sa. and bacon on top or border white beans pu.

Villeroy, All. eggs covered chaud-froid sa. breaded. English style and fried, or cold chaud-froid sa. dec. divers style.

Virginia, Cold, mollet (soft) in small crown of mousseline of Virginia ham, whipped cream around the eggs, jelly.

Viroflay, Po. in crust fil. w. spinach and butter covered w. chivry sa.

Viveurs, Om. fil. w. calf's brains, spinal marrow, mu. truf, chateau sa. w. fi-herb.

Vol-au-Vent, All eggs, hard, hard, scra. Sal. etc. served on large puff paste shell, divers styles.

Volontaire, Po. in crust, fil. pounded tom. covered mornay sa. browned in oven.

Waldimir, Cold, po. covered w. chaud-froid w. mayonnaise sa. on asp. tips and truf. salad, jelly around.

Waldorf, Po. on can, fil. w. foi-g. large mu. on top, covered mad. sa. w. truf.

Waleska, Om. fil, lobster and truf sal. truf. sa. w. caviar.

Washington, Po. on fried sliced tom. and green peppers, covered tom. sa.

Weyler, Po. on border Duchesse pot. fil. w. mu. pu. cream sa. browned in oven.

Wilna, Po. on caviar can. anchovies sa.

York, Hard stuf w. yolk, ham, truf, breaded English style and fried on can. w. ham, tom. sa. around.

Yorkshire, Fried on slice of ham, tom. sa.

Yvette, Po. in crust, fil. w. crawfish and asp. tips sal. Nantua sa. w. truf.

Yvonne, Mollet (soft) on flat chestnut croq., Supreme sa. w. foi-g. around.

Zaza, Cooked in sweet peppers, cold on ch. salad, jelly.

Zingara, Po. or fried in oil, ham can. zingara sa.

Zurlo, Po. on flat cro. Duchesse pot, cream sa. w. truf.

Pain, Of chicken, game, fish, etc. (See fo-meat) according to the soup, or French bread.
Pancake, Or crepes w. out sugar, shredded, stuffed, cut acocrding to the soup.
Peluche or Chervil, Only leaves of chervil used.
Profiterols, Small cream puff paste, baked, stuf, w. ch. or game puré or veg. according to the soup.
Quenelle, Ch. game, meat, fo-meat, round, long, chenille.
Soufflé, (See Croutons) According to the soup.
Spaetzel, Suabian style, flour and egg (See farinaceous).
Timbale, (Same as Pain.)
Turtle Herb, Use for green turtle, basil, majoram, mint, fennel, rosemary, sage, thym, burned lettuce.
Varsovienne, Biscotte w. savarin paste cut in lozenges.
Zwieback or Biscotte, Special bread, sliced brown in oven on both sides. (See farinaceous.)

SOUP THICK AND CLEAR

Abbreviations: **Asp.** asparagus; **ch.** chicken; **chif.** chiffonade; **cl.** clear; **con.** consommè; **cru.** crust; **cre.** cream; **gar.** garnishing; **jul.** julienne; **foi-g.** foie-gras; **mu.** mushrooms; **quen.** quenelle; **sou.** soufflè; **po.** potage; **pot.** potatoes; **stuf.** stuffed; **th.** thick; **tom.** tomatoes; **truf.** truffles; **veg.** vegetable; **w.** with.

Abd el Kader, Ch. gar. w. timbale of game, small balls of carrots, turnips and green peas.
Adelina, Ch. gar. w. ch. que. small balls of carrots, Royal of chestnuts, green peas.
Agnes Sorel, Cre. of ch. and mu. gar. w. jul. of ch. tongue and mu.
Ailerons, Ch. gar. w. boneless ch. wings stuf. and sliced.
Albion, Ch. gar. w. jul. of ch. truf. que., foi-g., asp. tips.
Alénois, Cre. of water-cress gar. w. croutons souffles.
Alexandre, Cl. ch. w. tapioca gar w. ch. quenelles, jul. of ch. chiffonades of lettuce.
Alexis, Cre. of crawfish and lobster, gar. w. lobster cut in dice and stuf, crawfish head.
Algérienne, Th. sweet pot. puree gar. w. jul. of pistachio and croutons souffle.
A l'Allemande, Soup w. leeks, celery, pot., onions, all sliced, fresh noodles, cooked in the soup.

Alliance, Ch. gar. w. fancy veg. and for-meat quenelle or timbales, 3 different colors.

Alsacienne, Ch. gar. w. foi-g. quen., fresh choucroute, potatoes gnoquis. (See gnoquis farinaceous.)

Amazone, Cre. of ch. and alligator pears, gar. w. rice and crust sou.

Ambassadeur, Pu. of fresh green peas w. sorrel chif. and rice w. liaison.

Ambassadrice, Ch. gar. w. royal of tom. of truf, and green peas, jul. of ch. and mu.

Américain, Half cream of lobster and half cream of tom. gar. w. tapioca pearls and lobster in dice.

Ancienne, Ancient style. A famous French home soup, w. beef, vegetables and chicken, cooked slowly

Andalouse, Th. cre, of green corn and tom. gar. w. cru. souf. or con. tapioca gar. w. royal of tom. jul. of ham, cucumber balls and rice.

Angevin, Ch. gar. w. boneless stuf. turkey wing tip sliced and stuf. pancake cut 25 cent size.

Antonelli, Gar. w. emptied truf. fil. w. f.-gras pu. and cock's kidneys and combs, stars of noodle paste.

Arcadienne, Th. cream half oatmeal, half celery, gar. w. cru. souf.

Ardenaise, Puree of thrush or game, gar. w. jul. of game and bar-le-duc currant.

Argenteuil, All soups made w. asparagus th. or cl. gar. w. asp. tips.

Argentine, Con tapioca, gar. w. jul. of lettuce and grated cocoanut.

Arlequin, Cl. gar. w. ch. quen. divers colors, small carrots balls and asp. tips.

Aurore, Th. tom. pu. w. tapioca gar. w. ch. jul.

Bagration, Th. veloute of fish (See sauce veloute, gar. w. filet of sole, bits of macaroni and fish quenelles w. crawfish butter or ch. and veal veloute gar. w. jul. of ch. and macaroni.

Baltimore, (See fish chowder) w. cre. and soda crackers.

Balvet, Pu. of fresh green peas, gar. w. jul. of vegetables

Balzac, Cl. gar. w. ch. timbales, shrimps in dice, green peas, smal turnip balls.

Bamia, Gombo or okra cl. w. stuf. okra or choped onions

gr. pepper, ham, Ch. stock, tom. in dice; Rice, okra,

Banville, Th. thin cream of vege. gar. w. royal of chestnuts and ordinary royal, rice.

Baratansky, Ch. gar. w. stuf. pancake anchovies, mu., fi-herb and mixed w. ch. fo-meat poached, cut in lozenge. Beef marrow quenelles.

Batavinia, Russian soup cold, pu. of spinach gar. w. shredded sorrel and beet leaves, white wine, cucumbers in dice fi-herbs.

Bavarois, Th. pu. of lentils sliced cooked sausage.

Bearnaise, Popular soup from southern France, made w. smothered vege. w. preserved goose and salt pork in casserole, baked or Poule au Pot Henri IV

Béarnaise, Cl. gar. w. ch. quen. w. truf. ch. quen. w. fi-herbs, chenille shape.

Beaucaire, Soup w. cabbage, celery, leeks, carrots, gar. w. jul. of ch. gizzard and liver, barley, grated cheese.

Beaufort, Ch. gar. game quen. crawfish quen. jul. of game or cream of lobster, same gar.

Beauharnais, Ch. gar. w. duck cut in dice, royal of peas, pearl of barley.

Beaumont, Ch. gar. w. boneless stuf. ch. wing sliced, and fancy mixed vegetable.

Beauvillier, Cl. gar. w. decorated ch. quen. asp. tips. small mu. heads.

Beaf tea, Raw chopped lean beef meat, boiled in special bottle, cooked from 5 to 6 hours, strained or quick beef tea use stock and chopped beef, mixed w. one egg cooked ½ hour; strain.

Béhague, Cl. gar. poached egg, chif. w. lettuce savarin crust.

Belle Fermière, Cl. gar. w. cabbage jul. string beans and Italian paste.

Belle Gabrielle, Cl. ch. w. liaison gar. ch. mousseline fo-meat and crawfish tails.

Bellevue, Half ch. broth, half clam broth, whipped cream on top.

Bénévolent, Cl. con. tomate gar. w. macaroni, tongue and beef palate in jul.

Bennett, Cl. rich pot-au-feu w. ch. vege. and meat cut in big dice w. lentils, peas and rice.

Benoiton, Th. half pu. of vege. half green peas pu. gar. w. string beans, asp. tips, rice, chervil.

Berchoux, Th. cream of quail gar. royal of chestnuts, jul. of quail, truf and mu.

Bercy, Th. stock of fish w. liaison gar. w. stuf. gudgeon or whitebait, knob celery balls.

Bergère, Cl. gar. w. green peas, asp. tips, field mu. jul. of spinach, liaison, dry shredded french bread.

Berny, Cl. gar. w. pot. quen. mixed w. chopped almonds and truf. chervil.

Berry, Cl. gar. w. soft eggs, royal of asp. carrots and turnips ,cut in lozenges.

Bière, Beer soup, divers style w. sugar, cinnamon cream, seasoning ,toasted thin bread.

Bigos Polish soup w. vege. ham partridge, sausage.

Bismarck, Th. half bisque of crawfish and half mock turtle, gar. according.

Bisque, Made only w. crawfish (See Ecrevisse.)

NOTE—On every bill of fare there is Bisque of tom., clams, lobster, oysters, etc. which is nothing but cream of shellfish.

Bissacia, Cl. gar. w. poached egg, savarin crust.

Blanc-Manger, Blanc-mange cl. gar. royal of ch. w. almonds, green peas chervil.

Blaze, Th. pu. of game w. foi-g. pu. gar. jul. of game and truf.

Boeuf, Beef broth cl. or th. stock of beef bouillon, etc. divers styles.

Bohémienne, Cl. gar. w. royal of foi-g. and profiteroles fil. w. ch. pu. rice.

Boieldieu, Cl. gar. w. large quen. fil. w. 3 different kinds of pu. and ch. in dice.

Bolivar, Th. turtle stock w. tom. pu. gar. w. ch. quen. turtle cut in dice, small balls of carrots.

Bolivienne, Th. tapioca gar. w. lamb, veal, ham, tom. cut in dice.

Bonne femme, Th. soup w. pot. leeks, half stock, half milk, sliced dry french bread.

Bonvalet, Th. white beans pu. gar. w. macedoine and royal of carrots.

Borely, Th. cre. of fish gar. w. mussels and fish quen.

Bortsch, Polish soup made w. beef and duck; jul. of vege, mu. fennel, all cooked cold meats cut in dice, sliced sausage, last moment beet juice, serve sour cream separately. Divers styles.

Bouchère, Strong small Marmite strained gar. w. small stuf. cabbage, sliced marrow, chives.

Bouillabaise, A provencal dish from Marseilles soup and fish w. saffron, choose 5 or 6 different varieties of fish, fried in olive oil, chopped onions and leeks, moisten w. white wine, water, seasoned salt, pepper, safron, pounded tom., garlic, parsley, cooked according to the fish 10 or 20 minutes, thickened w. butter and flour kneaded, serve bouillon and fish separately w. sliced toasted bread rubbed w. garlic. — (Note) Add lobster. mussels and clams if possible.

Bouillon, French term for broth of beef, veal, mutton, chicken, fish, etc. gar. w. vege, and aromat. for invalids, no salt or pepper.

Bouquetière, Cl. gar. w. fancy shaped new vegetables.

Bourbon, Cl. gar. w. Japanese pearls tapioca, ch. quen. medaillon, lily shape, chervil.

Bourdaloue, Cl. gar. w. quenelle or ch. royal made of 4 different colors.

Bourgeoise, Soup family style. Pot-au-feu. Petite marmite, etc.

Brabançonne (Belgium soup, Farmer style), W. jul. of endives and biscotte of bruxelles.

Bragance, Rich con. gar. w. royal of ch. green peas, rice.

Brésilien, Cl. farmer style w. black beans, tom. cut in dice, rice.

Bressoise, Th. pumpkin pu. w. Italian paste and crust.

Brestoise, Cre. of lobster gar. w. shrimps and fish quen.

Bretonne, Th. white beans pu. w. tom. gar. w. jul. of leeks and celery in dices, or cre. of lobster gar. w. scallops in dice and lobster quen.

Briand, Cl. con. w. ch. veal, ham, when cooked cut in dice, chervil.

Brieux, Cl. gar. w. Japanese pearl tapioca, royal of ch. pearls of truf.

Bruxelloise, Cre. of Bruxelles sprout w. crust souf.

Bucheron, Vege. soup w. salt pork and sliced bread, very thick.

Busega, Italian style, soup all vege. cut in jul. w. ch. liver, tripe, rice or spaghetti, grated parmesan cheese.

Calabrai, Pu. of white beans w. sorrel chiffonade, rice.

Camaro, Brazilian soup. Pot au feu w. chicken and rice.

Cambacères, Cre. of ch. w. crawfish coulis gar. w. large ch. quen. fil. w. pigeon sal.

Cambise, Cl. gar. w. half eggs stuf. w. ch. pu. and fi-herb or fish con. gar. w. half eggs stuf. oyster pu. and fi-herb.

Cambridge, Cre. of lobster, gar. fish quen, jul. of lobster.

Camelia, Cre. of ch. w. tapioca gar. w. ju. of ch. and pink ch. quen.

Camerani, Rich soup, vege. soup in jul. w. ch. liver and bits of macaroni.

Cancale, Cl. fish stock gar. w. fish quen, jul. of sole and oyster nuts.

Canino, Cl. gar. w. small stick made in cream puff paste w. swiss cheese, cut in 1 inch stick cooked in con. grated cheese separately.

Capucine, Cre. of spinach and ch. gar. w. profiterole fil. w. ch. pu.

Cardinal, Cre. of lobster gar. w. lobster quen. or in dice, cl. gar. w. royal of tom. small carrot balls, rice, chervil.

Caréme, Cl. gar. w. fancy vege, ch. in dice, pot. quen, chervil.

Carlsbad, Cl. gar. w. jul. ch. tongue, cabbage, pancake w. fi-herb in lozenges, chervil.

Carmelite Th. cre. of fish gar. royal of fish, rice,

Carmen, Cl. w. tom. pu. gar. w. sweet peppers, tom. cut in dice, rice, chervil.

Caroline, Cl. gar. w. royal of ch. w. almond milk, ch. in dice and rice, or cre, of ch. w. mixed vege, sweet peppers, rice, chervil.

Castellane, Cre. of game gar. w. royal chestnuts, jul. of game.

Catherine, Cre. of fish gar. w. shrimps and green peas.

Cauchoise, Soup of veg. w. lamb and pork in dice.

Célébrine, Cre. of calf's brain, gar. optional.

Célery, Cream of celery w. crust souf.

Célestine, Cl. gar. w. stuf. pancake cut 25c size.
Cerealls, All cre. pu. soup made w. cereals.
Cerises, Soup w. pu. of cherries, wine and aromats thicken w. cornstarch, sugar if desired, gar. w. pitted cherries.
Chabrillan, Cream of ch. w. tom. gar. w. ch. quen. w. taragon and vermicelli.
Champenoise, Cre. of cauliflower and art. gar. w. carrots and celery in dice or pot. pu. and celery.
Champignon, Cre. of mushrooms gar. w. crust souf.
Chanceliere, Cl. gar. w. royal art. jul. of ch. mu. truf, green peas, chervil.
Chantilly, Cre. of fresh green peas w. mint and green onions gar. w. profiterols fil. w. ch. pu. and cream.
Charlotte, Pu. of pot, leeks and watercress, gar. w. crust.
Charmel, Cl. gar. w. royals of ch. truf and foi-g. jul. of mu.
Charolais, Cl. petite marmite w. ox-joint, small stuf. cabbage and small glazed onions.
Charteuse, Cl. con. w. farina, gar. w. ravioli, cheese.
Chasseur, Th. pu. of game, gar. w. jul. of game and mu. profiterols balls fil. w. game pu.
Chasseresse, Pur. of game gar. w. royal of game and art. filet of game in dice.
Châtelaine, Cream of green peas, gar. w. royal of ch. blood and royal of peas, or cl. ch. w. tapioca gar. w. royal chestnuts w. Soubise, ch. quen., mu. in dice.
Chatillon, Cre. of ch. and tom. gar. w. ch. quen. w. taragon and vermicelli.
Cherville, Cream of rabbit gar. w. jul. of rabbit mu. and truf.
Chevreuse, Cre. of ch. and art. gar. w. royal of ch. jul. of ch. and truf, chervil.
Chevriere, Pu. of pot, sorrel chif. and lettuce gar. w. pot. in dice saute w. butter, chervil.
Chicago, Pu. of tom. w. cre, of lobster gar. w. barley and lobster cut in dice and rice.
Chicken Broth, Cl. stock of ch. only w. ch. dice and rice.
Chiffonade, Cl. gar. w. shredded sorrel lettuce and fi-herbs, liaison w. cre., sliced fresh bread.

Choiseul, Cl. gar. w. ordinary royal of ch. asp. tips chervil.

Choisy, Cre. of chicory or lettuce gar. w. crust souf.

Chowder, Clam chowder soup, chopped salt pork, onions, leeks, celery, green peppers, smothered w. butter, cooked clams chopped, add juice, and pot, tom. in dice, thyme leaf, highly seasoned, in Manhattan or Coney Island style. Fish chowder the same gar. or Baltimore, no tom., add w. cream. Canadienne w. haddock, white stock, no tom. Family style, thickened w. cream sauce and cream, no tom. (Soda crackers).

Cincinnati, Cl. gar. w. carrots ,turnips, pot. in balls, small lima beans, profiterols fil. ch. pu.

Cléremont, Cre. of white beans w. chestnuts and onions, gar. bread crust.

Clovisses or Clams, Clam broth, cooked w. celery seasoned, add water. Divers style.

Cocky-Lecky, Cl. strong soup of ch. and veal w. jul. of celery and leeks, served with prunes separately.

Colbert, Cl. gar. w. fancy vege and poached eggs chervil.

Colombine, Cl. ch. and pigeon w. vege. in pearl shape, gar. w. poached pigeon eggs, jul. of pigeon chervil.

Columbus, Cl. gar. w. ch. quen, royal of tom. cucumber balls, chervil.

Compiegne, Pu. of white beans, sorrel chif. chervil.

Comtesse, Cre. of ch. and green asp. gar. w. royal of asp. tips, small ch. quen.

Comus, Cl. gar. w. ch. ham, tongue, cut in dice, profiteroles fil. w. foi-gras.

Conde, Pu. of red beans gar. w. bread crust.

Condorcet, Cl. gar. w. royal of game ravioli w. foi-g.

Conley, Cl. mutton broth w. lettuce chifo, and greenpeas.

Consommé, Cl. all clear rich bouillon, divers gar. (See the article heading in the soup.) Beef ch. game, fish, very strong and clear, served cold or hot.

Conti, Pu. of lentils gar. w. fried bread crust.

Cormeille, Pu. of pot. and string beans w. milk. gar. w. lozenges of string beans, chervil.

Corneille, Cre. of lettuce w. tapioca.

Coquillage, All cream of shellfish, gar. according to cre.
Cosidos, Spanish soup, Divers style. (Pot-au-feu).
Courbet, Cre. of lobster, gar. w. fish quen. lobster in dice and very small croquettes of crab.
Cous-couse, Kous-kous Arabian soup, mutton soup w. indian meal paste.
Crabe, Crabs, divers style, cre. gombo, etc. for bisque (See Ecrevisses.)
Crécy, Th. pu. of french carrots very red gar. w. royal of carrots or balls, chervil.
Crême, Cream, th. soup w. ch. game, vegetable, fish, shellfish, etc. gar. according to the soup.
Créole, Cl. ch. soup, west indian style, cut in dice, onions green pepper, ham, celery, moisten, add tom. rice and ch. in dice, highly seasoned; also w. okra, crab, shrimps, according to the country.
Cressonnière, Water-cress, cream, gar. w. crust souf.
Crevettes, Shrimps, cre. of shrimps, gar. w. shrimps.
Croute-au-Pot, French soup. Must be made in an earthen pot, add vegetables cooked 6 hours, large bread crust. (Chicken if desired).
Cultivateur, (Farmer style), Cl. vege. cut in big dice w. sliced salt pork, french bread.
Cussy, Cl. game gar. w. royal game and chestnuts, jul. of game and truf.
Cutting, Cre. of mussels, gar. w. oysters and shrimps.
Cyrano, Cl. ch. gar. w. small pearl quen. of duck and ch. grated cheese separately.
Czar, Pu. of grouse and chestnuts, thicken w. foi-gra. pu. gar. w. jul. of grouse.
Czarina, Cl. ch. w. essence of fennel and visigha. (Spinal marrow of sturgeons).
Dame Blanche, Cl. ch. gar. w. royal almonds, jul. of ch. and white of eggs.
Dandigné, Cl. gar. w. royal of ch. and ham, cooked together and sliced, lobster, quen, celery in dice.
D'Anjou, Cl. gar. w. game quen. asp. tips, rice.
Danoise, (Danish) pu. of duck, gar. jul. of duck and mus.
Darblay, Pu. of pot. w. cream gar. w. jul. of vege. cut very thin.

D'Aremberg, Cl. gar. w. royal of asp. pearls of carrots, turnips, truf. green peas, chervil.

D'Argout, Cl. gar. w. pancake, stuff w. anchovies, bread in crescents stuf. w. ch. fo-meat and poached.

D'Artois, Th. pu. of white beans and ch. gar. w. fine ordinary jul. chervil.

D'Assas, Cl. gar. w. royal of carrots and stuf. lettuce.

D'Aumale, Cl. gar. w. foi-g. quen. and asp. tips.

Daumont, Cl. gar. w. royal of ch. beef palate and truf in jul. profiteroles fil. w. foi-g.

Delavarenne, Cl. gar. w. royal ordinary, ch. in dice, tongue in jul. cucumber balls, rice w. saffron.

Delavergne, Cl. gar. w. soft eggs (mollet) asp. tips, ordinary royal.

Demidoff, Cl. gar. w. ch. quen, w. fi-herb, carrots. turnips pearls of truf. peas, chervil.

Derby, Cre. of ch. and soubise w. curry, gar. w. foi-g. quen. pearls of truf, rice.

D'Estaing, Cre. of game w. chestnuts gar. w. small game quen. and royal of chestnuts or bisque of crawfish gar. fish quen and crawfish.

Déslignac, Cl. gar. royal ordinary, crawfish quen, green peas, chervil.

Diablotin, All. con. gar. w. round bread stuffed w. cheese and cayenne pepper.

Diane, Cre. of game gar. w. royal of game, white egg and truf. crescent shape.

Dieppoise, Cre. of fish gar. w. shrimps and mussels, remove the beard.

Dijonnaise, Cl. gar. w. japanese pearl tapioca, game, quen. nonette shape and jul. of tongue.

Diplomate, Cl. gar. w. ch. quen, and crawfish, royal of ch. truf, in jul.

Divette, Cl. gar. w. ch. quen, in medallion shape and decorated, small pink quen. pearls of truf.

Dolgorousky, Cl. gar. w. quen. and ham quen. small glazed onions, barley, ham in dice.

Doria, Cl. gar. w. ch. quen. cheville, cucumber balls, crust souf. chervil.

D'Orsay, Cl. gar. w. soft eggs (mollet) crawfish quen. and asp. tips.

D'Orleans, Cl. gar. w. ch. quen. of 3 colors, green peas, chervil.

Dosmont, Pu. of carrots, celery, onions, tom. mixed, gar. small ch. quen. w. spinach.

Double, Cl. consomme double, extra strong, divers gar.

Douglas, Cl. gar. w. celery, mu. in jul. sweetbreads in dice, asp. tips, chervil.

Doyen, Pu. of fresh peas and ch. gar. w. small ch. quen. and green peas.

Dubarry, Cre, of ch. and cauliflower gar. w. small bouquet of cauliflower and ch. in dice or cl. gar. w fancy vege. bouquet of cauliflower, duck in jul. chervil.

Dubellay, Cre. of lettuce w. tapioca, gar. w. ch. quen and green peas.

Dubeloy, Cl. gar. w. royal of ch. and ch. quen, asp, tips, chervil.

Dubourg, Cl. gar. w. royal rice chervil.

Duchesse, Cre. of ch. and green asp. gar. w. ch. royal and green asp. tips.

Ducoudray, Cl. of game, gar. w. ch. quen. and stuf. pancake w. ch. fo-meat in lozenges.

Dufferin, Cré. of ch. and barley, gar. w. ch. in dice crust souf.

Dumesnil, Pot au feu in small marmite w. long marrow bone, chervil.

Durand, Cre. of lobster w. sliced lobster and shrimps.

Duse, Cl. gar. w. ch. quen. tortellini, grated cheese.

Ecossaise, Scotch soup w. mutton vege. cut fine and barley, cl. or th. white or brown.

Ecrevisses (Crawfish bisque), French term, used only for potage a la bisque, crawfish cooked w. white wine brandy and aromatics, take the tail out of the shell; after peeling pound the shell and thicken w. cooked rice of veloute sa. strained, highly seasoned, gar. w. tails and stuf. crawfish heads.

Egyptienne, Cl. w. saffron gar. w. okra, egg-plant, sweet peppers in dice, rice.

Elisa, Cre. of ch. w. sorrel chifo, chervil.

Emmanuel, Cl. gar. w. royal tom. ch. jul. spaghetti, grated cheese.

Endives, Cre. of ch. and endives, gar. w. crust souf.

Ephémère, Cl. gar. of vege., pearl size w. ephémère.

Epicurien, Cl. gar. w. royal of ch. and celery, ch. jul. pearls of truf. and poached eggs.

Esau, Pur. of lentils gar. w. bread crust.

Esterel, Pu. of pumpkin and white beans w. vermicelli.

Excelsior, Cre. of asp. and barley, gar. w. asp. tips and barley or cl. rich conso. gar. w. ch. tongue truf, sausage, fo-meat, cut in shape 10 cents, truf. and pistachio, the same cons. w. tomato hot or cold in jelly.

Fanchette, Cre. of ch. and asp. gar. w. stuf lettuce, rolled, when cooked cliced, green peas, chervil.

Fanchonnette, Cre. of ch. w. tapioca gar. w. stuf pancake w. ch. fo-meat and truf, cut in jul.

Faubonne, Pu. of white beans w. jul. of leeks.

Favori, Cre. of ch. and asp. gar. w. sorrel chifo. and lettuce, asp. tips.

Favorite, Cl. w. ch. gar. art. mus. in jul. asp. tips small pot, ball, chervil.

Fermière, Cl. Farmer style w. sliced vege., smothered.

Fish chowder, (See Chowder) Cl. or th. w. fish.

Flamande, Cl. w. celery cut in dice, small sausage balls poached in soup, and rice.

Fleury, Cl. gar. w. stars of ch. fo-meat w. green peas in center.

Florence Cl. gar. w. vermicelli (Neige de Florence)

Florentine, Cre. or cl. w. ch. gar. w. long quen of ch. spinach, ham, fo-meat, green peas or asp. tips.

Floréal, Cl. gar. w. flowers made of carrots and turnips, asp. tips, green quen of ch. fo-meat leaf shaped, chervil.

Fontange, Cre. of fresh peas w. sorrel chiffonade and liaison.

Francatelli, Cl. of ch. gar. w. royal of ch. foi-g. quen cock's combs and kidneys.

Francillon, Cl. gar. w. small crust made in ch. fo-meat round shape w. poached egg inside.

Franc-Comtois, Clear Fermiere style w. sorrel chifo. and vermicelli chervil.

Franklin, Cl. gar. w. royal of vege., carrot and turnip balls, chervil.

Freneuse, Cre. or pu. of turnips w. crust souf.

Froid (Cold) consommé chilled or in jelly or special Russian soup.

Fromentine, Cre. of ch. and wheat or cereals, souf. crust.

Gabrielle or Gaby, Cl. gar. w. ch. mousseline fo-meat and crawfish tail.

Gambetta, Pu. of fresh peas, string beans and spinach, gar. w. peas and water-cress, chervil.

Garbure, Cl. and th. divers soup w. vege. in pu. or sliced in earthen pot, gratin, onions, cabbage, lettuce, bearnaise, etc.

Garibaldi, Cl. gar. w. royal of tom, and spinach, ch. in dice and macaroni, cheese.

Gaulois, Cl. of ch. gar. w. cock's combs and kidneys, small mousse of ham dec. w. a cock made w. white of eggs, ch. quen, stuf. w. foi-g. pu.

Garfield, Cl. gar. w. royal of tom. spinach and ch. bit of macaroni.

Gelée Cl. in jelly, all cons. served in jelly.

Gentilhomme, Pu. of game and lentils, game quen, pearl of truf.

Germain (See Allemande.)

Germaine, Cl. gar. w. royal of fresh peas, vege. in dice ch. quen. force meat in chenille shape, chervil.

Germinal, Cl. gar. w. ch. quen. w. taragon and chervil, asp. tips, peas, string beans.

Germiny, Pu. of fresh peas w. sorrel chifo, thi. w. liaison, dry shredded french bread.

Gervais, Cre. of ch. and barley gar. w. sweetbreads, green peas, asp. tips and string beans, chervil.

Gese (Chickling vetch), cooked tuberous, add cream and milk, bread crust.

George Sand, Cl. of fish gar. w. fish quen mousseline, crawfish tails, milt, carp.

Georgette, Pu. of carrots and tom. tapioca pearls gar. w. vege. pearls, chervil.

Gibier, Cl. or th. all. soups made w. game.

Giblet, Irish style, white stock w. vege. in dice and barley cl. or th. **german** style, white stock, noodles, onions, pot. celery in dice cl. or thick ,cl. vege. in brunoise, French style, same th. English style.

Girondin, Cl. gar. w. royal of ham and tom. ju. of red carrots only.

Gombo, Ch. gombo, okra or bamia (See Bamia).

Gounod, Pu. of dry peas and pigeons, filet of pigeon in dice.

Gourmet, Cl. gar. w. small sausage of foi-g. ch. game sliced, jul. of truf. ch. tongue and pistachio.

Grand'mère, Soup w. pot. cabbage, leeks sliced, chifo. of lettuce and Italian paste.

Grecque, Greek style, mutton broth w. curry, mutton in dice and rice or ch. the same, cl. or th.

Green Turtle, See Tortue.

Grenade, Cl. con. w. tom. pu. gar. w. royal vege. tomato in dice, rice, leaves of taragon, chervil.

Grenouille, "Frog" bouillon for invalids, same ch. broth or cre. gar. w. boneless frog meat.

Henri IV, Poule au Pot. French national soup. See Poule au Pot.

Herbes, For invalids. Veal broth w. sorrel, lettuce, leeks and chervil, for soup chopped onions, sorrel, lettuce, moisten stock, thicken w. liaison, dry shredded French bread.

Hoche-Pot, Soup w. ox-joint, pigs tails, vege. in dice, small sausage, salt pork, served in earthen pot as an entree.

Hodge Podge, National Scotch soup, mutton broth w. pu. of peas, mutton cut in big dice.

Hollandaise, Th. w. veal stock, veloute and barley gar. w. small carrots and pot. balls, veal cut in dice.

Holstein, Pu. of tom. w. ch. gar. w. crawfish quen. asp. tips, small cauliflower bouquet.

Homard, Cre. of lobster gar. w. lobster in dice. For Bisque of lobster (See Ecrevisses).

Hongroise, Hungarion style cl. w. paprika gar. w. calf's liver quen. tom. in dice and rice pilaf.

Hortense, Cre. of ch. gar. w. ch. quen. asp. tips, pearl of carrots.

Hortensia, Cl. gar. w. dec. ch. quen. spinach quen. fancy small vege., rice, chervil.

Huîtres, Oysters, cre. bisque, juice, stewed, etc.

Humboldt, Cre. of lobster gar. w. stuf. pancake w. lobster fo-meat cut the size of 25c piece.

Imperator, Pu. of game gar. w. game w. foie-gras quen. cross of ch. fo-meat, jul. of ch. and truf.

Impératrice, Cl. of ch. gar. w. dec. ch. quen. w. crown shape, braised sweetbreads in dice, rice or royal different colors.

Impérial, Cl. rich con. gar. w. dec. ch. quen. w. crown shape, royal of ch. jul. of mu. and truf.

Indienne, Cl. w. curry and cocoanut milk gar. w. royal of cocoanuts and rice.

Infante, Cl. of ch. gar. w. sweet peppers in jul., rice-profiteroles fil. w. ch. pu. chervil.

Irma, Cl. gar. w. large ch. quen. stuf. w. asp. pu., jul. of ch. mu. and truf.

Isoline, Pu. of ch. w. crawfish butter gar. w. tapioca and crawfish tails.

Italienne (Italian style) Cl. of ch. w. jul. of leeks, spinach, celery, lettuce, pot. vermicelli, liaison **w.** parmesan cheese; cheese can be served separately.

Jackson, Pu. of pot. w. jul. of leeks and tapioca.

Jacobine, Cre. of game gar. w. royal of almonds, game qeun. button shaped.

Jacqueline, Cl. of ch. gar. royal of peas, asp. tips, small balls of carrots, rice, chervil.

Japonaise, Cre. of Stachys w. tapioca pearls.

Jarret de Bœuf, Leg of beef, clear or thick w. vege. cut in dice, barley and tom.

Jarret de Veau, Leg of veal, cl. or th. veal stock w. ham, gar. w. veal and ham cut in dice, barley, lettuce, cucumber, ch. quen. button shaped, to thicken use arrow root.

Jenny Lind, Soup, turtle stock, gar. w. cooked sliced nerves of calf's feet, tapioca pearls, small ch. quen. button shaped, small ring of truf.

Jérôme, Cl. of game gar. w. sweet pot. quen. and crust. souf.

Joinville, Cre. of crawfish gar. w. mussels, lobster and truf. in jul.

Jouvencelle, Cl. of ch. gar. w. small stuf. lettuce cigarette shape, profiteroles fil. carrots pu., grated cheese.

Juanita, Cl. or ch. gar. w. royal of tom. and vermicelli, chervil.

Jubilé, Cl. rich con. w. pu. of fresh peas and chifo., chervil.

Judic, Cl. gar. w. stuf. lettuce, ch. quen. w. chopped ham chenille shape, pearl of truf.

Julie, Cl. gar. w. small stuf. cabbage, green peas, sorrel chifo. chervil.

Jules César, Cre. of game and ch. gar. ch. game and truf. in julienne.

Jules Janin, Pu. of fresh vege. w. tom. gar. sorrel, lettuce chifo. chervil.

Julienne, Cl. gar. w. vege. cut in jul. chifo. chervil.

Jusienne, Cre. of ch. gar. w. tom. and ch. cut in dice, rice.

Kale Brose, Soup w. beef jowl, cabbage and oatmeal.

King Edward, Cl. rich ch. on small marmite gar. w. boneless ch. wing and carrot balls, lettuce in dice and rice.

Kissalep, Cl. turtle stock gar. w. jul. of carrots, turnips and celery.

Kléber, Cl. gar. w. foie-gras quen. bottom of art. cut in dice, green peas, chervil.

Klodnich, Russian soup cold w. beer, taragon, salted cucumbers, beets, chives, cracked ice and sour cream.

Krapriva, Russian soup w. onions, watercress, chifo. of lettuce, sour cream and toasted bread.

Labourdonnais, Cl. gar. w. royal of duck, royal of peas, bouquet of cauliflower, chervil.

Laboureur, Laborer style, gar. w. vege., pork knuckles and salt pork, sliced bread.

Laffite, Cl. gar. w. quen. of ch. of foi-g. and truf., cock's combs and kidneys, beef palate, madeira.

Lagrandière, Cl. gar. w. royal of ch. and profiteroles fil. w. art. pu.

Laguipière, Cl. gar. w. royal of game, ch. quen. and poached pigeon's eggs.

Laitue, Cre. of lettuce gar. w. crust souf.

Lamballe, Pu. of fresh peas w. tapioca, chervil.

Laroncière, Cl. gar. w. royal of lobster, green peas, asp. tips, chervil.

Lassala, Cre. of lobster gar. w. fish quen., lobster and shrimps in dice.

La Vallière, Cre. of ch. and celery gar. w. royal of green peas, celery in dice, profiteroles fil. w. ch. pu.

Leberknodel, Cl. gar. w. calf's liver quen., chives and chervil.

Légumes, All soups made w. vege. clear or thi. cream or purée.

Lemardelais, Santé soup with clam broth and chopped clams. (See Santé Soup.)

Léon XIII, Petite marmite w. chi. liaison w. cream gar. w. cross in paste and tiara shape.

Léopold, Soup of ch. w. farina chifo. green peas, small balls of pot.

Lesseps (De) Cl. gar. w. royal of calf's brain, sorrel, chifo. chervil.

Liégecise, Pu. of thrush w. juniper berries gar. w. jul. of thrush.

Lilienne, Soup w. leeks and pot. moisten ch. stock, liaison, gar. small rissoles of foie-gras.

Limousine, Pu. of chestnuts and celery gar. w. celery cut in dice and crust souf.

Lison, Cre. of ch. and celery, tapioca pearls.

Lisette, Cre. of ch. and celery, gar. w. ch. celery and truf. in julienne.

Lithuanienne, Russian soup. Pu. of pot. very thin, gar. w. celery in jui., shredded sorrel, nut sausages, smoked pork, sour cream.

Livonienne, Russian soup. Stock and cream sauce w. chopped onions, shredded sorrel and spinach finished w. cre. gar. w. Kloskis made w. cream puff paste mixed w. chopped ham and bread crust cooked in boiled water. (See Kloses.)

Longchamp, Pu. of fresh green peas w. vermicelli, chervil, same w. Santé.

Longueville, Pu. of green peas and sorrel gar. w. macaroni and chervil.

Lorette, Pu. of ch. gar. w. celery jul. small pot. Lorette cock's kidneys, chervil, highly seasoned.

Louisiannaise, Cl. gar. w. stuf. okra, small timbale of crab-meat w. saffron, shrimps in dice, cut green corn and rice or gombo soup, add shrimps and sweet peppers.

Louisette, Cre. of ch. gar. w. ch. and truf. in jul. and peas.

Lucullus, Cre. of ch. gar. w. ch. quen. and foi-g. quen. jul. of ch. and truf. or cl. rich. ch. con. gar. w. ch. foi-g. and truf., quen. cock's kidneys and pearls of truf.

Lyonnaise, Th. ch. veloute w. chestnuts pu. gar. w. royal of chestnuts.

McDonald, Cl. gar. w. royal of calf's brain, cucumber balls, ravioli, chevil.

Ma Cousine, Soup of ch. w. jul. of leeks, pot. chifo., sorrel, spinach, finished w. liaison, chervil.

Macédoine, Cl. gar. w. fancy small vege., add green peas and string beans in lozenges, chervil.

Madeleine, Pu. art. and white beans, sago and liaison.

Madrilène, Cl. con. w. tom. pu. gar. w. sorrel chifo., tom. in dice, rice, or cold in jelly, ch. w. tom. essence, highly seasoned.

Maintenon, Cre. of ch. and art. gar. w. royal of art. and ch. quen.

Maïsienne, Cre. of green corn, gar. cut green corn and crust souf.

Majordome, Cre. of lentils gar. w. ch. quen. chervil.

Malakoff, Pu. of pot. and tom. w. shredded spinach.

Malmesbury, Deer's head soup, mock turtlesoup made w. deer's head (See Mock Turtle) gar. w. jul. of mu. and head in dice w. madeira wine.

Malto, Cre. of spinach gar. w. royal of spinach and rice.

Mancelle, Cre. of chestnuts w. game essence, gar. w. jul. of game.

Manhattan, Cl. small marmite, add green corn quen. and sliced beef marrow.

Manon, Cre. of asp. gar. w. cock's kidneys, ch. quen. white, green, pink.

Maraîchère (See Bonne Femme), add sorrel chifo., vermicelli, chervil.

Marchknödel, Cl. tapioca gar. w. beef marrow quen. and small ch. quen.

Maréchal, Cl. con. rich gar. w. sticks of ch. fo-meat, foi-g. and truf. and cross of legion of honor made of vege.

Margot, Cre. of ch. w. almond milk, gar. w. royal of almonds.

Marguerite, Cl. gar. w. ch. force-meat daisy shaped, asp. tips, chervil or pu. of white beans and vermicelli.

Maria, Pu. of white beans gar. w. fancy vege., royal of white beans, chervil.

Marianne, Soup of pumkin w. bread crust, grated cheese on top, baked.

Marie Louise, Cre. of ch. and barley gar. w. bit of macaroni, barley and green peas.

Marie Stuart, Cl. gar. w. beef tenderloin quen. small carrots and turnips ball and barley, chervil.

Marigny, Cre. of fresh peas gar. w. sorrel chifo., green peas, cut string beans and liaison, chervil.

Marquise, Cl. of chi. gar. w. large ch. quen. fil. w. thin brunoise, royal of ch. and sliced spinal marrow, chervil.

Marshall, Cl. gar. w. whole stuf. cucumber, braised and sliced w. ch. jul.

Martha, Cre. of ch. w. onions pu. gar. w. stuf. ch. quen. fil. w. green peas, chervil.

Martinière, Cl. of ch. gar. w. long small stuffed cabbage sliced, and diablotin.

Masséna, Cl. of game gar. w. royal of chestnuts, noodles, game in dice, grated cheese.

Mathilde, Cre. of ch. and cucumber gar. w. pearls of cucumbers and rice.

Mathurine, Cre. of fish gar. w. salmon quen.

Mécène, Cl. gar. w. quen. and ch. royal, game royal and celery in dice.

Medices, Cl. gar. royal of carrots and peas, sorrel chifo. bit of spaghetti, ch. in dice.

Medine, Cl. gar. w. royal of game, foi-g. in dice, a little macaroni.

Mégère, Cl. gar. w. gnochis, sorrel and lettuce, chifo, vermicelli, fi-herbs.

Meissonier, Cl. gar. w. bottom art. and tom. in dice, green peas, chervil.

Melleville, Cre. of shrimps, gar. w. oyster crabs and shrimps in dice.

Mercédès, Cl. gar. w. sliced cock's combs and kidneys, sweet peppers in dice and rice.

Messaline, Cl. of ch. w. tom. gar. w. jul. of leeks, cock's kidneys and rice.

Metternich, Cl. of game gar. w. game royal and artich.

Mikado, Cl. ch. w. tom. gar. w. ch. ad tom. cut in dice and rice.

Milanaise, Th. ch. thickened w. tom. gar. w. a little spaghetti, ham, truf, ch. mu. cut in jul., grated cheese.

Mile-Fanti, Cl. thickened w. fried bread crumbs and parmesan cheese.

Mimosa, Cl. gar. w. divers royal of vege. cut in dice, chervil.

Minestra, Italian soup w. vege., spaghetti and cheese, milanaise w. spagh. w. rice piemontaise.

Mireille, Cl. of ch. gar. w. dec. chi. fo-meat, medaillon shape and risotto w. saffron.

Mirette, Cl. small marmite w. ch. and chifo. sticks of puff paste, fil. w. cheese, chervil.

Miss Betsy, Pu. of tom. and barley gar. w. apples cut in dice sauté w. butter.

Mock Turtle (In French: Fausse Tortue), Strong brown stock made w. veal and calf's head, cl. or thi. gar. w. calf's head, only skin cut in dice, hard eggs (turtle herbs) madeira.

Mogador, Cl. gar. w. foi-g. quen., sweet potatoes, quen. jul. of ch. tongue, truf. chervil.

Monaco, Cre. of ch. w. watercress gar. w. ring of bread crust fil. w. cheese on top.

Mongol, Th. pu. of split peas and tom. gar. w. jul. vege., chervil. Do not mix.

Morgan, Rich, small marmite w. roast ch. gar. w. fancy shaped vege. served whole marmite, chives and chervil on top, shredded French bread dry, cheese separately.

Monselet, Cl. gar. jul. of tongue, green peas, sliced beef marrow, chervil, sliced bread.

Monte Carlo, Cl. gar. w. ch. royal profiterole fil. w. ch. pu. w. onions pu. four aces, two of truf., two of sweet peppers, chifo. and chervil.

Monte Cristo, Cre. of nettles, gar. w. chifo., jul. of truf. and mu.

Monteil, Cl. gar. w. small stuf. lettuce, cucumbers, in olive shape, chervil.

Montespan, Cre. of ch. and asp. gar. w. tapioca pearls and green peas.

Montglas, Cre. of ch. gar. w. jul. of ch. tongue, mu. and truf.

Montmorency, Cre. of ch. gar. w. pink quen. asp. tips, green peas and rice, cl. same gar.

Montmort, Cl. of ch. gar. w. carrots and turnips crescent shape, sausage of ch. fo-meat w. chopped tongue and truf. sliced. Royal of peas, asp. tips.

Montorgueil, Cre. of ch. gar. w. fancy vege., sorrel chifo., chervil.

Montpensier, Cre. of asp. gar. w. ch. quen. and asp. tips.

Montreuil, Cre. of ch. and carrots (do not mix). Pink and white ch. quen. or royal.

Morlaisienne, Cre. or art. w. bottom cut in dice and crust souf.

Mosaïque, Mosaic, cl. gar. w. ch. fo-meat laid flat and dec. mosaic w. divers colors, cooked slowly, cut when you desire.

Moscovite, Russian soup of sturgeon gar. w. jul. of gribouis, cucumber and "vesigha" in dice (Sturgeon's spinal marrow).

Moules (Mussels) Cre. or bisque gar. w. mussels in dice.

Mousseline Cl. all cons. gar. w. small mousseline. (See Mousseline Force-Meat.)

Mouton, Mutton Broth, cl. or th. gar. w. vege., barley and mutton in dice. Cl. for invalids, without sea.

Mozart, Pu. of white beans or flageolets, w. crust.

Mulligatawney, Cl. or th. East Indian soup w. ch. and curry, onions, green pepper, egg-plant, apples and ch. cut in dice, rice.

Murillo, Cre. of fish w. tom. gar. w. pink and white quen. of fish.

Musard, Pu. of flageolet beans w. bread crust and chervil.

Napier, Croûte-au-pôt; w. sliced marrow bone, chives, chervil, sliced French bread.

National, All con. or soup gar. w. royal or timbale force-meat, according to nation.

Navarraise, Pu. of fresh peas gar. w. crawfish quen., green peas, chervil.

Navarin, Ch. gar. w. royal of peas, crawfish, quen. rice, chervil.

Nelson, Cl. turtle stock and fish gar. w. profiteroles fil. w. fish pu., rice.

Nelusko, Cre. of ch. w. cocoanut milk gar. w. ch. quen. chenille shape, grated cocoanuts.

Nemours, Cre. of pot. w. tapioca gar. w. pot. balls, chervil.

Nemrod, Pu. of game and chestnuts gar. w. game quen. and royal of chestnuts.

Nesselrode, Cre. of barley w. veal stock, gar. w. veal in dice and rice, chervil.

Nevers, Cl. gar. w. small bruxelles sprouts and pot., cervelas sausage and sliced bread.

New-Yorkais, Cl. gar. w. royal of tom. and onions pu. quen. of game, chervil.

Nicaise, Cl. gar. w. ch. quen. tongue and truf., spinach chifo., chervil.

Niçoise, Cl. gar. w. royal of tom., pearl of pot., string beans cut in lozenges, chervil.

Nids d'Hirondelle—Swallow nest of salaganes (Chinese birds' nest) cleaned and poached. (See Salanganes.)

Nilson, Cl. gar. w. ch. quen. in sticks of three colors, green peas, chervil.

Ninon, Cl. gar. w. dec. ch. quen. carrots and turnips in star shape and pearl of truf., chervil.

Nissarde, Pu. of pumkin w. milk and tapioca.

Nivernaise, Cre. of carrots, gar. w. jul. or carrots.

Noailles, Cl. gar. w. royal of art., jul. of ch. veal, truf., tongue, chervil.

Normand, Soup w. leeks, pot., carrots, fresh white beans, moisten w. milk. Sliced bread.

Normande, Cre. of fish, gar. w. fish quen., mussels and shrimps.

Norvégienne, Pu. of pot. and yellow turnips gar. w. jul. of beets.

O'Connor, Cre. of ch. gar. w. jul. of leeks and ch. in dice.

Œufs, Cl. w. eggs, divers style, gar. w. poached birds, pigeons, etc. or conso. w. stringed eggs. (See Filés Eggs).

Oignons (Onion soup), Sliced white onions sauté in butter, browned, moisten w. water, cons. or milk, etc., seasoned, sliced French bread dry (Served Swiss cheese, bread and cheese on top, baked in oven.

Okra, Soup of gombo okra (See Bamia).

Okraschka, Russian soup. Pot au feu, add beef, ham, game in dice, hard boiled egg, toasted bread.

Olga, Cl. cut in jul. leeks, carrots, celery knobs, agoursis w. port wine.

Olla Podrida, Spanish pot au feu and National dish, according to the country, gar. w. ch. beef, partridge, ham, chorisos sausage, garbenzo (chick-peas).

Orge, Barley, cl. or th. cre. or cooked for different soups.

Orientale, Cl. of lamb w. tom. gar. w. okra, brains, rice pilaf w. saffron, bread crust in crescent shape or cre. of lobster w. curry gar. w. small croquettes of crabs, truf. and lobster in crescent.

Orleans, Cl. gar. w. ch. quen. pink, white, blue, green peas, chervil.

Orleans (New), Cl. ch. gombo, add shrimps or crab meat, sweet peppers and cut green corn.

Orléannaise, Cl. gar. w. royal of chicory, string beans, flageolets, green peas, chervil.

Orties, Nettles, cre. w. young nettles and spinach gar. w. tarragon leaves, chives and chervil.

Oseille, Sorrel, cre. soup, chiffonade (See Santé Soup).

Ostendaise, Cre. of fish gar. w. royal of coral lobster and nuts of oysters.

Ouka, Russian fish soup gar. w. sturgeon quen. chopped celery, fennel, taragon, chervil.

Oursin, Sea-hedgehog, cre. or bisque gar. w. fish quen.
Ox-tail, Cl. or thi. sliced ox-tails, gar. w. vege. and barley.
Oxalis, Gre. oxalis, w. ch. gar. w. oxalis royal.
Paello, Spanish ch. soup w. leeks, green peppers, rice.
Palermitaine, Cl. gar. w. royal of tom. ch. in dice, spaghetti, grated cheese.
Palestine, Cre. of Jerusalem, art., celery in dice, crust.
Palestro, Cl. julienne soup, tom. cut in dice, lettuce chifo., rice.
Palmer, Cre. of lobster, gar. w. fish quen., jul. of pancake.
Panade, Bread soup, cooked w. water or milk, to be cooked one hour, for child or invalid.
Paquita, Pu. of fresh peas, gar. w. tom. in dice and tapioca pearls.
Parfait, Th. veloute of ch. gar. w. foi-g. quen. and ch. quen.
Parisien, Soup w. leeks and pot. pu. or sliced, chervil, shredded French bread.
Parisienne, Cl. gar. w. fancy mixed vege. and royal vege. chervil.
Parmentier, Pu. w. potatoes, crust and chervil.
Pascaline, Cl. gar. w. pearls of carrots and turnips, peas, white and pink ch. quen., chervil
Pastourelle, Pu. w. pot. gar. w. bottom of mus., pot. in dice, chervil.
Paterson, Th. w. tapioca, gar. royal of peas, ch. quen. mu. cut in dice.
Pâtes, All soups gar. w. divers paste, served grated cheese.
Patti, Cre. of art. gar. w. foi-g. quen. and royal art. or cl. gar. royal art. and profiteroles fil. w. foi-g. pu.
Paysanne, Country style soup, w. sliced vege. w. salt pork and sliced bread.
Penobscot, Gombo style w. soft shell crab, oysters and mussels.
Pepper Pot, Philadelphia style, th. w. onions, green pepper cut in dice, thi. w. white stock, add tripe and pot. cut in dice, and spatzel w. crushed whole peppers and fi-herbs cooked in soup. (See Spatzel.)

Perles de Nizam, Japanese tapioca, w. cons. or cooked for gar.

Péruvienne, Cre. of oxalis w. crust souf.

Petit Duc, Cre. of game gar. w. royal of foie-gras jul. of game and truf.

Petite Mariée, Cl. of ch. gar. w. royal of almonds, royal of ch.

Petite Marmite (Original Pot au Feu), Serve in small earthen pot or tureen w. marrow bone, chervil. (See Croûte au Pôt.)

Pied de Veau, Calf's foot soup, cl. or thi., gar. w. quen., chi. lettuce, cucumber cut olive shape, barley, chervil

Piémontais, Cl. w. tom., green peppers, onions, risotto w. saffron, sliced sausage.

Pierre le Grand, Cre. of game and mu. gar. w. jul. of game, ch. and mus.

Pilaf, Turkish soup w. ch., mutton, onions, green and sweet peppers, rice w. saffron.

Pistou, Same Minestra, add w. vermicelli and garlic.

Plumery, Cl. gar. w. royal of duck, braised lettuce on bread crust.

Poireaux, Leeks, soup, cl. or th., divers style.

Pois Cassés, Split peas, th. w. bread crust.

Pois Frais, Green peas, th. cre. or for garn.

Poisson, Cl. or th. cons. w. fish (See Waterzoo.)

Polignac, Cl. gar. w. crawfish quen., small heads of mushrooms.

Polonaise, Polish style. (See Bortsch), or small marmite w. semolina.

Poméranien, Cl. soup w. duck, celery and pot. cut in dice.

Pompadour, Cre. of ch. w. tapioca gar. w. profiterole fil. w. tom. pu.

Pondichéry, Cl. of ch. w. curry gar. w. stuf. pancake cut in half-moon shape, rice.

Popelin, Cl. w. tapioca gar. w. boneless stuf. turkey wing sliced and savarin crust in crescent.

Portland, Cre. of lobster gar. lobster quen. and jul. of lobster or cream of salmon w. salmon quen.

Portugaise, Cl. of ch. w. tom. gar. w. jul. of leek, tom. in dice, rice, grated cheese.

Pôt-au-Feu, A famous French home soup in earthen pot, family style. (See Croûte au Pôt, or Henry IV.)

Potiron, Cre. or pu. of pumkin w. crust.

Poule au Pot, National French Pot au Feu w. whole roast ch., large piece of beef and vege., sliced French bread.

Poupard, A kind of crab, cream or bisque.

Pourpier, Flemish soup with purslane, pot. pu. w. purslane chifo. of lettuce, green peas, chervil.

Primeur, Cl. gar. w. early vege., chervil or fancy vege.

Princesse, Cl. gar. w. royal of asp. and peas, barley, asp. tips, chervil or crawfish bisque gar. w. tails, ch. quen. and asp. tips.

Printanier, Cl. beef or ch. gar. w. fancy vege., chervil.

Providence, Cl. w. tapioca and chifo., ch. quen. or game, chervil.

Puchéro, Spanish national dish. (See Olla Podrida.)

Purée, All soups made w. ch., game, vege., etc., gar. according to article.

Québec (See Maria), Add fancy vege., chervil.

Quenelle, Cl. gar. all quenelles according to article.

Queue de Bœuf (See Ox-Tail). Cl. or th.

Queue de Veau, Veal tail, cl. or th. (See Ox-Tail).

Rabelais, Cl. of game gar. w. game quen. and jul. of celery.

Rachel, Cre. of art. and ch. gar. w. royal of ch. and art. or cl. of ch. gar. w. royal of art. quen., peas and small crust fil. w. beef marrow.

Rahm, Th. w. veloute and milk gar. w. carrots, turnips and caraway seeds.

Ramayanha, Cl. of ch. w. curry gar. w. royal of ch. w. curry, rice.

Ravenne, Cl. gar. w. quen. of ch. chenille and stuf. macaroni fil. w. foi-g.

Raviolis, Cl. gar. w. raviolis, grated parmesan cheese.

Récamier, Cre. or pigeon, gar. w. asp. tips.

Reine, Cl. or th. cre. of ch. gar. royal of ch. or ch. quen. or in dice or cl. gar. w. royal of ch. jul. of ch. mu. and truf.

Reine Margot, Cre. of ch. w. almond milk gar. w. royal of almonds and ch.

Réjane, Cl. gar. w. royal of almonds, royal of carrots and stringed eggs, chervil.

Rémusat, Cl. gar. w. royal of tom., of carrots and spinach, chervil.

Renaissance, Cl. gar. w. royal of carrots, turnips and fancy vege. of all kinds, chervil.

Riche, Rich, all consommés, extra strong, cold or hot, gar. according to consommé.

Richelieu, Cl. gar. w. ch. quen. fil. w. glazed meat, small stuf. lettuce jul., only red of carrots, chervil.

Rivoli, Cl. of fish w. tom. gar. w. fish quen., bit of spaghetti, grated cheese.

Rognons, Kidney, Polish style, th. gar. w. veal kidney cut in dice, cucumber balls, gribouis and watercress.

Rockaway, Cre. of clam gar. w. soft clams, fish quen. and lobster in dice.

Rohan, Cre. of game, gar. w. dec. game quen. and royal of almonds.

Rossini, Cl. of ch. gar. w. profiteroles fil. w. foie-gras pu., jul. of truf.

Rossolnich, Th., same as Rognons. Add ch. and celery cut in dice.

Rothschild, Cl. of game gar. w. royal of game and chestnuts jul. of game and truf.

Rouennaise, Cre. or pu. of duck gar. w. jul. of duck.

Roumanille, Cl. onions soup w. milk and vermicelli, grated cheese, baked.

Royale, All cons. or soup gar. w. divers royal.

Rubens, Cons. w. tapioca gar. w. poached eggs and hop shoots.

Russienne, Cre. of yellow turnips w. crust.

St. Benoît, Cl. gar. w. profiteroles fil. w. art. pu. jul. of cabbage and sweetbread in dice or cre. of lobster gar. jul. of lobster and mu.

St. Charles, Cl. with tapioca gar. poached egg, chervil.

St. Cloud, Pu. of fresh peas gar. w. chifo. lettuce and leeks, green peas, parsley and chervil.

St. Denis, Cre. of mushrooms, gar. w. crust souf.

St. George (See Jenny Lind), add quen. of ch. in pinhead shape of three colors.

St. Germain, Purée of fresh green peas gar. w. peas, chervil.

St. Hubert, All pu. of game, jul. of game according to pu. jul of truf.

St. Jacques, Cre. of shellfish gar. according to shell.

St. Jean, Cre. of fish, gar. of codfish quen.

St. Malo, Cre. of fish gar. or fish quen. and shrimps.

St. Marceau, Pu. of fresh peas gar. w. jul. of lettuce and leek, chervil.

St. Nicaise, Cl. gar. w. ch. quen. of tongue and truf. chenille shape, shredded spinach.

St. Pierre, Cre. of lobster gar. w. codfish quen., jul. of lobster and mussels.

St. Saëns, Cl. gar. w. tapioca, pearl barley and négresse pot. balls and raviolis, cheese.

St. Thomas, Pu. of pot. and onion soup gar. w. diablotin.

Sagou, Cl. w. sago.

Salanganes, Esculent swallow (salanga), chinese bird's nest, soup gar. w. ginger root, tombac, chrysalis, rice and curry. Cost, $5.00 per plate.

Salep, Ch. con. w. tapioca.

Salvator, Th. w. tapioca and tom. gar. w. tom. in dice, rice, chervil.

Santé, Th. w. pu. of pot. w. sorrel chifo, thi. of liaison, slice of French dry bread.

Sarah Bernhardt, Cl. w. tapioca gar. w. crawfish, quen. asp. tips, moelle poached in dice, jul. of truf.

Saumon, Cre. of salmon gar. salmon quen.

Savarin, Cl. gar. w. ch. quen. fil. w. onion pu. and sweetbread in dice.

Savoyard, Soup, cut in dice leek, pot., salt pork and toasted rye bread.

Schty or Stschy, Russian soup w. beef cut in dice, choucroute, sour cream, parsley.

Sebastiani, Cl. gar. w. royal of tom. dec. ch. quen.; decorated and ring of truf.

Semoule, Farina, con. milk or wine.

Sévigné, Cre. of ch. w. ch. quen., asp. tips, green peas.

Séville, Cl. gar. w. ch. quen. eye-shaped, tapioca pearls, royal of tom.

Sicilienne, Cl. gar. w. ring of green quen., ring of art., stars of carrots and turnips.

Sigurd, Pu. of pot. and tom. gar. w. ch. w. sweet and green pepper.

Silianka, Russian soup w. duck and ham cut in dice, choucroute jul., agoursis.

Skembay, Turkish soup w. tripe cut in dice w. onions and tom. pu. w. sweet cream.

Sobiesky, Cl. gar. w. royal of tom. and varsovienne biscotte.

Soissonnaise, Pu. of white beans w. bread crust, chervil.

Soldat Victorieux (Victorious Soldier). Pot au Feu national w. large pieec of beef.

Solférino, Pu. of carrots and peas w. tapioca, balls of carrots and turnips, chifo. macaroni, chervil.

Soubrette, Cl. gar. w. ch. quen. white and pink, eye-shaped, green peas and shrimps in dice.

Souvenir, Cl. gar. w. royal of ch., asp. tips, shrimps in dice, rice.

Souveraine, Cl. gar. w. ch. quen. filled w. foi-g., fancy vege., chervil.

Strawberries, Cl. of ch. w. strawberry flavor, hot or cold.

Sport (See Santé). Add vermicelli, chervil.

Sultane, Cl. of ch. gar. w. small ch. quen., white and pink, rice w. saffron, white hard egg in crescent and bread crust stuf. in crescent shape.

Suzette, Pu. of fresh peas w. cre. gar. w. small poached eggs and green peas, chervil.

Talma, Cl. gar. w. royal of almonds, asp. tips.

Tapioca, Cons. w. tapioca or milk.

Terrapin, Cre. gar. w. terrapin cut in dice. Cl. terrapin broth. Brown. (See Turtle.)

Théo, Cl. of game gar. game quen.

Théodora, Cl. gar. royal of asp. jul. ch. and truf.

Thérèse, Cre. of string beans w. tapioca, jul. of ch. and leeks.

Thourin, Onion soup w. milk and liaison w. ring of toasted bread.

Tomate (Tomatoes); Cre. pu. broth gar. according to name.

Tortue (Clear and thickened). "Turtle." Cl. make stock w. turtle and leg of beef, very strong and clear, add basil, marjoram, rosemary, fennel, mint, sage, allspice. Madeira or sherry wine. Cut the green in large dice, or thi. use all small meat of the turtle and moisten like brown sauce, gar. w. small eggs quen. and meat in dice.

Tosca, Cl. gar. w. foi-g. quen. ch. w. pistachio quen., jul. only red of carrots, profiterole fil. w. pu. of spinach.

Toscane, Cl. gar. w. egg-plant, tom., mu. cut in dice, bits of macaroni, grated cheese.

Toulousaine, Cre. of wheat, ordinary royal in dice, crust souf.

Tourangelle, Cre. of ch. and string beans gar. w. flageolet beans, string beans cut in lozenges, chervil.

Trévise, Con. w. tapioca gar. w. jul. of ch., tongue, mu., truf.

Valencienne, Con. w. farina and sorrel chifo., chervil.

Valentine, Cl. of ch. gar. w. decorated ch. quen. of heart-shaped jul. of ch. and truf.

Varsovienne, Con. w. biscotte varsovienne.

Vatel, Cl. of fish gar. w. lobster quen. and fish, filet of sole in dice.

Vaudoise, Cl. w. vege. country style w. Swiss cheese.

Veau, Veal bouillon w. knuckle and vege. (See Hollandais), for invalids bouillon w. herbs.

Velours (Velvet), Th. mixed carrots pu. of tapioca.

Velouté or **Veloutine,** Rich ch. or veal white stock, used for thickening soups, gar. according to soup. (See Sauce Velouté.)

Vendéen, Cl. gar. w. royal and sticks of vege. cooked all together, sliced, chervil.

Vénitien, Cl. gar. w. ch. quen. of divers colors, rice, gnocchis, grated cheese.

Verdeau, Cl. gar. w. soft boiled eggs, ch. quen. string beans cut in lozenges.

Verneuil, Cre. of green peas and barley, royal of carrots, jul. of mu.

Véronaise, Cl. gar. w. mixed vege. and Italian paste, grated cheese.

Véron, Cl. gar. w. string beans, royal jul. of green and sweet peppers and truf.

Vert-Pré or **Pré-Vert.** Cre. of ch. and spinach gar. w. tapioca or crust souf. or cl. w. tapioca gar. w. royal of spinach, asp. tips, green peas and string beans in dice.

Vesigha, Cl. of ch. and veal gar. w. vesigha (sturgeon's spinal marrow) cut in dice and ch. quen.

Veuillemot, Cre. of white beans w. chifo. rice, chervil.

Victor Hugo, Cre. of art. w. tapioca.

Victoria, Cre. of ch. and tom. gar. w. fancy vege., ch. quen. white and pink.

Viennoise (Vienna style). Soup gar. w. vege., smoked beef, smoked pork, barley and rice.

Vigneron, Pu. of pumpkin and white beans w. red wine, toasted bread.

Vigo, Cre. of mussels gar. w. mussels in dice.

Villageoise, Soup village style; cabbage, pot. and leeks cut thick, with vermicelli and bread crust.

Villars, Cre. of art. and onions, chervil, crust souf.

Villeneuve, Cl. gar. w. stuf. lettuce, stuf. pancake, w ch. and fi-herbs, ordianry royal.

Virginia, Cre. of sweet potatoes, gar. w. sweet pot. cu in dice, fried in butter or bisque, or cre. of crab gar w. oyster crabs and sweet pot.

Viticulteur (Wine grower), Soup with wine divers style

Viveur, Rich cons., add wine or beer, gar. w. celery cut in dice and diablotins.

Vivianne, Cre. of ch. gar. w. art., carrots, truf. cut ir dice.

Volaille, Chi. all soups w. ch. broth composition o cream, etc., gar. acocrding to soup.

Voltaire, Cl. gar. w. ch. quen., tom. and ch. in dice.

Vongoli (Italian name for Clams), w. leeks, tom. in dice, chopped green celery, crust.

Voisin, Cre. of ch. w. mixed fancy vege.

Waldeze, Con. tom. w. tapioca and tom. in dice, grated cheese.

Washington, Pu. of tom. w. tapioca and fancy vege., chervil.

Waterzoei, Dutch soup. A light soup prepared w. fish and vege. Use fresh water fish, w. white wine, aromatic herbs, fish served separately.

Westmoreland, Cl. or th. veal stock thi. w. arrow-root, gar. w. ch. quen., celery, calf's head, sweetbreads cut in dice, madeira.

Wight, Bisque of oyster crabs, gar. w. oyster crabs or cre. the same.

Wilson, Cre. of oyters gar. w. oyster quen., sliced fresh mu. and fi-herbs.

Windsor, Cl. of ch. and calf's feet gar. w. ch. quen. white and pink and calf's feet in jul.

Woranzoff, Cl. of ch. and game, gar. w. raviolis, jul., agourcis and watercress.

Xau, Pu. of game gar. w. game quen. jul. of tulips. Port wine.

Xavier, Cre. of ch. and rice, liaison gar. w. ch. royal in dice, or pu. of white beans.

Xérès, Cl. of ch. or game very strong, gar. w. ch. or game. Xérès wine.

Yokaimein, Chinese soup of ch. gar. w. cooked noodles in soup, parboiled ch., sliced smoked pork, hard boiled eggs cut in half.

SAUCES

There are three different kinds of sauces:

Espagnole, Velouté and Béchamel. Of these three principal sauces are derived many others, with exception of the Neutral ones, Neutral sauces meaning that they are not composed of juice meat or fish. The Espagnole sauce is brown and made of butter and flour, moistened with good meat juice (veal preferred) gar-

nished with Mirepoix (see Mirepoix in list of sauces). Let cook from 4 to 5 hours, then strain in an earthen pot and stir until cold, by intervals, of course.

With this sauce Espagnole, one can make any other brown sauce, by adding wine and stock of articles and reduced to demi-glace.

The sauce Velouté is the sister of the sauce Espagnole, one being brown and the other white. From these two sauces are derived a multitude of others; without the Velouté, the sauce Allemande cannot be made, as it is the base of all white sauces. The Velouté sauce should be made with good stock, such as fowl, veal or giblets of fowl, of sufficient quantity and garnished with onions, carrots, celery, leeks, aromatics and a little salt. It must be cooked white in fresh butter and then moistened with the stock. Stir well, so that it will be smooth. It should be cooked from 1 to 2 hours, then take all of the grease off. Make the sauce Allemande in this manner: Separate the yolks of the eggs from the whites (6 eggs to one quart. Put the yolks in an earthen bowl, with a little mushroom juice, a little of the cold stock, the juice of a lemon. Whip the yolks well, put in little by little the Velouté. If hot, put on the fire and stir constantly so the yolks will cook without turning. Strain through a sieve or fine cloth. When this sauce is finished it should be white and of a delicate taste. For Blanquette, Poulette, Fricassé, proceed in the same way with the stock of your article, adding mushrooms, chives, fine herbs or taragon.

The sauce Béchamel is the Velouté added with cream during the reduction.

The sauce Béchamel can be made with milk also in default of cream. Make a light brown flour with butter and add boiling cream or milk, whip well and season lightly. Cut in dice a carrot, an onion, a small piece of leek and the head of celery; fry all together in butter, put all of the garnishings in the sauce. Cook slowly one hour, stir, strain, then finish with a piece of sweet butter.

This sauce is used to thicken vegetables, cream

soups, fish, eggs, all sauces having cream for their base, and all dishes not containing meat.

All sauces for fish, white or brown are made of Velouté, Espagnole or Allemande with the reduction of the stock in which they are cooked, and in the consistance of the sauce and in the seasoning.

The sauces for chaud-froid are made with madeira or allemande, reduced from rich stock, meat jelly, fowl, fish and a few pieces of gelatine may be added. Reduce, strain through a fine cloth and stir until cold; when it is congealed cover the articles one wishes chaud-froider w. sa.

Prohibition forbids the use of wines or liquors in cooking. Therefore it is very necessary to have all of the sauces distinctive and well seasoned.

Neutral Sauces

Sauces under this name are made without meat juice, fish or fowl, such as: Hollandaise, Béarnaise, Bread, Horseradish and Mayonnaise.

Cold Sauces

Nearly all of the Cold sauces have for their base mayonnaise, adding ingredients such as oil and vinegar.

All Preserved sauces universally known will be found here.

MIREPOIX (Culinary Term)

This supplementary composition is made of vegetables and is an aromatic condiment, used for sauces and meat. Use the quantity that is necessary, cut in dice or jul., triangle or sliced, mixed according to article desired.

Bordelaise or **Brunoise.** Composition: Onions, carrots, celery, ham, thyme, bay leaves, cut very thin, dice, smothered w. butter 10 to 12 minutes,. Serve with crawfish à la Bordelaise, fish, etc.

Matignon. A modern Mirepoix. Composition: onions, carrots, ham or salt pork, bay leaves, thyme, cloves, crushed white pepper, fry in pan until colored lightly. It is sometimes cut in short jul. w. mushrooms, truf., celery, etc. Moisten w. madeira or wine and smothered. Used for filet mignon of beef and chicken, etc. Also served for garnishing.

Mirepoix. Composition: same as Matignons, cut in big dice and fried in pan, used for sauce, purée, etc.

Duxelles. A composition w. chopped shallots, mushrooms, condiment used for stuffing, tomatoes, mushrooms, eggplant, sa., etc. Composition: onions, shallots, mushrooms fried w. good olive oil, moisten w. white wine, meat juice, chopped parsley, reduce the substance until thick, add purée of tomatoes according to article.

Gastric (Culinary term). Used for Béarnaise and Hollandaise. Crushed pepper w. vinegar or white wine, shallots, aromatics, reduced and strained. (See Hollandaise or Béarnaise.)

Sauces and their Compositions

Color Abbreviations: **Blo.**, blonde; **Br.**, brown; **gr.**, green; **Pi**, pink; **R.**, red; **whi.**, white; **ye.**, yellow.

Sauce Abbreviations: **All.**, Allemande; **Béa.**, Béarnaise; **br.**, brown; **Esp.**, Espagnole; **fi-he.**, fine herbs; **Hol.**, Hollandaise; **jul.**, julienne; **ma.**, madeira; **may.**, mayonnaise; **moi.**, moisten; **mu.**, mushroom; **redu.**, erduced; **sa.**, sauce; **she.**, sherry; **sup.**, supreme; **sea.**, seasoned; **tom.**, tomatoes; **thi.**, thickened; **truf.**, truffles; **vel.**, velouté; **wh.-wi.**, white wine; **r. wi.**, red wine; **w.**, with; **wh.**, white.

A-1, Br. In bottles, international, preserved sa.

Africaine, Br. Espagnole sa. w. tom. sa, and truf. in dice, highly sea.

Aigre, Br. Stock of any article moi. w. sour cream.

Aigre-Doux, Br. Stock of any article moi. and currant jelly.

Aillade, Wh. Cold mayo. w. French mustard and garlic.

Ailloli, Ye. Cold, garlic pu., work well with oil and cooked yolk eggs, sea.

Airelle, Re. Cold cranberries, cooked and strained, add sugar.

Aixoise, Pi. Tom. redu., garlic w. muscat juice.

Albert, Wh. Horseradish, thi. w. cream and bread crumbs, add Colman's mustard, strained, butter.

Albufera, Wh. Sup. sa. w. ch. glace meat, beat w. sweet pepper butter.

Alcide, Wh. White wine sa., shallots and horseradish.

Allemande, Wh. Redu. Velouté, yolk of egg, ess. of mu. (read heading of sauce.)

Ambassadrice, Wh. Rich supr. sa. w. essence of truffles.

Américaine, Pi. Mirepoix bordelaise w. coulis of lobster, fi-her.

Anchois, Wh. and Br. Hol. sa. w. anchovy butter or Esp. sa. w. anchovy essence.

Andalouse, Pi. Cold may. sa. w. redu. tom. w. jul. of sweet peppers or may. w. sweet pepper pu.

Anglaise, Wh. Béchamel sa. w. smothered onions highly sea.

Apple, Gr. Cold or hot, apples cooked in pu. strained, add sugar.

Archiduc, Wh. Sup. sa. w. double cream, article moistened with fine champagne brandy.

Arlequin, Wh. or br. All. or demi-glace sa. add mu. truf, green and sweet peppers, tongue, white of boiled egg, all cut in dice.

Arlesienne, Pi. Bea. sa. w. pounded tom. and anchovy essence.

Argentine, Br. Demi-glace w. tom. sa. with butter, highly sea.

Aromatique, Wh. or Br. All sa. w. composition, infusion, reduction of spices or aromatic herbs.

Aryle, Br. Catsup, Worcestershire sa. Colman's mustard w. butter.

Aurore, Pi. All.-sa. w. tom. redu. or lobster butter.

Autrichienne, Wh. Austrian, fresh bread crumbs w. sour cream spiced.

Batarde Wh. Half hol. sa. and half butter sauce, mock Hollandaise sa.

Bavaroise, Pi. Batarde sa. w. horseradish, aromatic and crawfish butter.

Bayonnaise Pi. Cold mayo. w. chopped ham and sweet peppers, very fine.

Béarnaise, Ye. (See Gastric), Use 6 yolks, 1 lb. melted butter, beat in bain-marie, chopped taragon, chervil, sea.

Beauharnais, Gr. Béarnaise w. taragon butter.

Bechamel, Wh. This is the base of cream sauce (read heading of sauce).

Belleclaire, Pi. Cold mayo. w. chili sa. chopped taragon and chervil, highly sea.

Bengal, Br. In bottle. Preserved sa.

Berchoux, Gr. Cre. sa. w. chivry butter or half chivry sa.

Bercy, Wh. Chopped shallots and parsley, moisten white wine redu. or fish stock, add veloute sa. lemon juice, butter, sea. (See Bercy butter) for meat.

Berlinoise, Ye. Cold mayo. w. mustard and currant jelly cut in dice.

Beurre, Ye. Mock hollandaise sa. (See batarde).

Biere, Br. Essence of fish redu. w. beer thick w. gingerbread or stock of fish cooked w. beer.

Bigarade, Br. Demi-glace sa. w. orange peel in jul. w. orange juice.

Blanquette, Wh. Veloute, make w. stock of article w. liaison, add mu. small white onions and chives.

Bohemienne, Ye. Cold, mayo. and bechamel sa. w. mustard chopped taragon, highly sea.

Bonnefoy, Wh. Bordelaise sa. w. white wine, sliced mu. and chopped taragon. (See bordelaise).

Bordelaise, Wh. or Br. Chopped shallots, moisten w. wh. or red wine and crushed pepper, redu. add espagnole sa. strained, add poached beef marrow in slices or dice.

Bourgeoise, Br. Redu. red wine, thi. w. kneaded butter, small onions and mu. for fish, baked.

Bourguignonne, Br. (Same Bourgeoise), for eggs add butter, for meat add stock.

Bourguignotte, Pi. Fish sa. or Normande sa. w. fish essence and crawfish butter or lobster butter.

Bread sauce, Wh. Milk or cream, fresh breadcrumbs, 1 onion w. cloves, and butter, cook 10 minutes, sea.

Bretonne, Br. Chopped onions w. espagnole sa. and tom. sa. w. garlic and chopped parsley.

Brighton, Br. Redu. vinegar w. aromatic, espagnole sa. w. mustard, highly sea.

Cambridge, Gr. Cold gribiche sa., beat w. cooked yolks of eggs and chopped anchovies, highly seasoned.

Caneberge, Re. (See cramberies).

Canotière, Wh. Fish stock w. kneaded but. w. mu., a small white onion.

Capres, Wh. Capers w. butter sa. or veloute sa.

Capetienne, Pi. Normande sa. w. tom. sa. chopped taragon.

Cardinal, Pi. Divers white sa. w. lobster butter.

Castillane, Br. Demi-glace sa. w. tom. sa. add chopped green and sweet peppers and ham.

Catalane, Br. Demi-glace sa. tom. sa. w. chopped onions, green and sweet peppers, jul. of peeled orange and lemon juice.

Catsup, Br. Preserved in bottle or mu. essence w. green walnuts.

Celery, Wh. Cre. of veloute sa. w. celery cut in dice or pu. w. stock of article.

Cerises, Br. Demi-glace sa. w. pitted sour cherries and poached.

Champagne, Br. Reduce the stock, add champagne w. demi-glace sa.

Champignons, Br. or wh. W. mushroom heads or sliced according to article.

Chantilly, Wh. Cold mayo. w. whipped cre. or hot hol. sa. w. whipped cre.

Charcutiere, Br. Piquante sa. w. chopped onions, jul. of pickles and French mustard.

Chasseurs, Br. Chopped shallots w. sliced mu. moisten w. wh. wi. add demi-glace sa. w. tom. chopped taragon and parsley.

Chaseresse, Br. Demi-glace sa. w. champagne and game essence.

Chateau, Br. Meat glace of beef, ch. or veal, according to article w. lemon juice, sweet butter sea.

Chaud-froid, Br. gr. Pi. or white, according to article, redu. stock w. sauce and gelatine if necessary or mayo. gr. or w. tom. (Read heading of sauce).

Chevreuil, Br. Pepper sa. w. add red wi., marinade of game, currant jelly.

Chili, R. Preserved in bottle or redu. peeled and pounded tom. w. aromatics, highly sea.

Chivry, Gr. All sa. w. green fi.-herbs or gr. butter.

Cheron, Pi. Bea. sa. w. redu. tom. or Cheron sa.

Chutney, Br. Preserved in bottle. (Major Grey).

Civet, Br. Esp. sa. w. marinade of game and thickened w. blood of game, according to article.

Clermont, Br. Smothered shredded onions w. esp. sa.

Coction, Reduce stock from braised divers articles and add to sauce.

Colbert, Br. Same chateau sa. w. fi.-herbs, colbert french term, use only Maitre d'Hotel butter.

Cocktail, Re. Cold, use tom. catsup, Worcestershire sa. horseradish, chopped green peppers, tobasco, highly sea.

Corail, Pi. Coral, wh. sa. add chopped lobster coral, and lobster or shrimps in dice.

Coulis, Br. Pi. wh. according to article. (See coulis).

Crabes d'Huitres, Pi. Oyster crabs sauté w. Newburg sa. Used for meat, chi., fish, etc.

Cramberies, Re. (See Airelle) for jelly redu. w. sugar.

Cream, Wh. Bechamel redu. w. cream thi. according to article.

Creole, Re. Garnishing and sauce acocrding to article. Shredded onions, gre. and sweet peppers, ham in dice smothered, add pounded tom. sa. and sliced mu. Using for meat, chi., fish, etc.

Crevette, Pi. Shrimps, fish sa. w. shrimp butter.

Cumberland, Br. Hot or cold, redu. aromatics w. port wine, add curant jelly, mustard, orange and lemon juice. orange and lemon peel cut in jul., highly sea.

Curry, Ye. Veloute w. add curry powder. (See Indienne).

Danoise, Wh. Danish. Cold apple sa. w. grated horseradish and whipped crea.

D'Antin, Br. Demi-glace sa. w. chopped mu. and truf, add fi.-her. chives dominating.

Demi-glace, Br. Espagnole sa. redu. skim until clear, add sherry, madeira. Read heading of sauces.

Diable, Br. Deviled, chopped shallots, redu. w. wh. wi. add demi-glace sa. cayenne pepper, strained, w. butter.

Diane, Br. Pepper sa. w. game essence, add whipped cream gar. w. crescent of truf. and white of eggs.

Dieppoise, Pi. Normande sa. on fish w. shrimp butter.

Dino, Br. Cold, apple marmalade w. orange and lemon juice, orange and lemon peel, cut in jul., cooked in sherry.

Diplomate, Pi. Normande sa. w. lobster butter, truf. and lobster in dice.

D'Orleans, Pi. Normande sa. w. crawfish butter and ch. glace meat, or supreme sa. w. crawfish butter.

Duxelles, Br. Chopped shallots and mu. w. Espagnole sa. fi.-herb. (See Mirepoix).

D'Uzes, Wh. Gastric w. madeira w. hol. sa. and anchovy butter.

Ecossaise, Four sa. different colors, according to article or hol. sa. w. brunoise. (See mirepoix).

Energique, Br. Preserved French sa. in bottle.

Escofier, Preserved in bottle, divers varieties.

Espagnole, Br. This is the base for brown sauces. Read heading of Sauces.

Essence, All coctions of juice of meat, ch. fish, vege, etc. redu., add according to article.

Estragon, Br. or wh. All sa. veloute sa. w. taragon leaves or chopped, or meat juice, cl. or th.

Extrait, B. Extract, all juice redu. of meat, ch. fish, game, culinary terms, meat-glace, ch. glace, fish-glace, game-glace.

Fenouil, Wh. Fennel. All. sa. Velouté sa. w. scalded fennel and chopped.

Figaro, Pi. Cold mayo. w. redu. tom. and anchovies essence or hol. sa. w. redu. tom. w. cooked celery jul. highly sea.

Financiere, Br. Demi-glace sa. w. truf essence and stock, acording to article.

Fines Herbes, Wh. and Br. White wine sa., demi-glace sa. or gravy, w. chopped fin.-herbs, chives, chervil, parsley, taragon, according to article.

Finoise, Pi. Veloute sa. w. paprika, chopped green and sweet peppers w. fi.-her.

Fish, Wh. Poissons sa. normande sa. or veloute sa. w. fish stock. (See the name).

Flamande, Wh. Velouté sa. w. redu. mussel juice, fish glace, french mustard, lemon juice, chopped parsley...

Flavignon, Br. (See giblet sa.) Strained, highly sea.

Fleurette, Wh. Thick fresh cream or cre. sa. w. chives.

Fond, Wh. or br. Culinary term for stock, veal, gravy, fish, etc. Put in casserole sliced onions, carrots, thyme, bay leaves, pepper balls, then the meat, cover smother slowly, for brown sa. add water, sea. also coction of meat according to sa.

Foyot, W. Béar. sa., beat w. meat glace.

Française, Pi. Bea. sa. w. redu. tom. and onion pu. thick

Francois 1st., Pi. Wh. wi. sa. w. pounded tom. and sliced mu.

Fumet, Essence stock flavor of fish, game, etc. sa. w. essence of game or fish, truf., etc. See "Extrait."

Gallipoli, Wh. Half hol. sa. half mayo. with anchovies in dice.

Gascogne, Pi. Duxelles w. Velouté sa. and tom. pu. w. truf. in dice. (See Duxelles).

Gastric, Composition for bea. sa. and hol. sa. (See gastric mirepoix).

Genoise, Br. Esence of fish w. redu. red. wi. add esp. sa. anchovies, butter w. coction of fish.

Genevoise, Wh. or br. Same genevoise above w. wh. wi.

Giblet, Br. Chopped onions, ch. liver and gizzard, fry, add esp. sa. sea.

Glace, Br. (See Fond) Red. all stock, ch. meat, game, fish, do not salt.

Gloucester, Wh. May. w. sour cre. lemon juice, Worcestershire sa. chopped fennel.

Godard, Br. Rich demi-glace sa. w. champagne or good wh. wine.

Gourmet, Pi. Gastric w. reduce tom. pulp, ch. glace strained, butter, chopped taragon.

Grand Veneur, Br. Poivrade sa. w. marinade, acocrding to article, thi. w. game blood.

Gratin, Br. Duxelles composition according to article or wh. sa. w. bread crumbs and cheese on top, baked.

Gravy, Br. Coction of roast meat, ch. etc. clear or thi. (See jus coction or stock.)

Gribiche, Cold. 6 yolks of hard boiled eggs crushed, French mustard, salt and pepper, beat w. ½ qt. oil, vinegar, chopped parsley, taragon, chervil, caper gerkins, wh. of egg, cut in jul.

Grimod, Ye. Hol. sa. w. saffron, highly sea.

Groseille, Br. (Currant) Esp. sa. w. game essence and currant jelly or for fish, sa. w. fresh gooseberry.

Hachee, Wh. or br. Piquante sa. w. chopped tongue, gr. and sweet peppers, hard wh. eggs or wh. w. Velouté.

Harvey, Preserved in bottle.

Havanaise, Br. Demi-glace sa. w. chopped onions, fry, gr. and sweet pepper, tom. and mu. in dice.

Haw Haw, Preserved in bottle.

Hollandaise, Ye. Gastric, 5 yolks of eggs, beat in bain-marie, 1 pound good butter, sea. strained, add lemon juice, cre. or water is necessary.

Homard, R. Lobster, all sa. cre. fish, Velouté w. lobster butter, lobster cut in dice or coral.

Hongroise, Pi. Cre. or velouté sa. w. smothered onions, paprika, sea. strained, butter.

Horly, R. Reduce tom. sa. meat-glace, sea., butter.

Horseradish, Wh. Grated horseradish w. crea. or Velouté sa. etc.

Hoteliere, Wh. Bercy sa. add duxelles composition.

Huîtres, Wh. (Oysters), All wh. sa. w. oysters, remove beard.

Huile, Tablespoon of vinegar and 3 tablespoons of olive oil, salt and fresh ground pepper.

Hussarde, Br. Minced onions, shallots and fried ham, add esp. sa. w. tom. sa. grated horseradish, highly sea.

Impératrice (See Ambassadrice), w. stock of article.

Indienne, Ye. My method, minced onions, fry, minced, apples, curry, green peppers, add Velouté sa., tom., grated fresh cocoanut and milk, Worcestershire sa., Bengal Chutney, reduced, sea. and strained (See Condiment).

International, Preserved in bottle.

Isigny, Wh. Hol. sa. , use sweet butter and thick cream, sea.

Italienne, Br. Duxelles composition w. tom. in dice esp. sa. w. tom. and glace-meat.

Ivoire, Ivory sup. sa. w. redu. tom. and ch-glace.

Joinville, Pi. and Wh. Normande sa. and normande sa. w. crawfish or lobster butter.

Juive, Br. Chopped onions fried, redu. vinegar and red wi. add esp. sa. fried bread crumbs, peeled almonds and seedless raisins.

Jus, Gravy of beef, veal, lamb, game, ch. for roast, th.i acording meat.

Juvigny, Wh. Hol. sa. or butter sa. w. chopped capers and fi-herbs.

Ketchup, R. Tomatoes ketchup. Preserved in bottle or pulp of tom, redu. w. spices and aromatics, highly sea.

Laguipierre, Wh. Hol. sa. w. glace of fish.

Laperouse, Br. Bordelaise sa. highly sea. w. chopped tarragon, according to stock, meat or fish.

La Valliere, Br. Chasseur sa. w. jul. of truf and chopped taragon.

Liaison, Ye. Composition cream w. yolks of eggs and sweet butter, whipped and strained, used for thickening or binding white soups and sauces the last minute.

Lithuanienne, Br. Colbert sa. w. fried bread crumbs and fi-herb.

Livonienne, Br. Colbert sa. w. chopped fennel and sour cre.

Lombarde, Wh. All sa. w. chopped truf and fi-her.

Luculus, Br. or wh. Rich sa. gar. w. very small ch. quen foi-g. in dice, balls of truf., cock's combs and kidneys, Xeres wine.

Lyonnaise, Br. Shredded onions, smothered, w. wh. wi., espagnole sa. fi-her.

Madère, Br. Madeira. Demi-glace redu. w. mad. or sherry.
Magenta, Pi. Bea. sa. w. redu. tom. and fi-herb.
Magny, Wh. All sa. w. essence of truf. and fi-herb.
Maintenon, All. sa. w. Soubise sa. or mu. pu.
Majordome, Br. Pepper sa. w. sliced mushrooms (See Poivrade).
Maltaise, Ye. Hol, sa. w. orange juice and grated orange peel.
Mantaise, Br. Giblet sa. strained add butter.
Marceau, Br. Demi-glace sa. w. game pu. garlic flavor.
Maryland, Ye. Newburg sa. w. maryland butter.
Marseillaise, Br. Chopped onions, fry in oil, redu. red wi. fi-her., esp. sa. tom. and anchovies in dice, garlic.
Marengo, R. Pounded tom. fried in oil w. mu. and truf sliced. Same ch. mareng., onions, shallots, garlic.
Marinière, Wh. Chopped shallots moisten w. mussel juice or fish stock, thi. w. kneaded butter, fi-her. (shallots only warm).
Matelote, Br. or wh. Wine sa. w. coction according to article, thi. w. kneaded butter.
Matignon, Br. or wh. Coction or stock according to article. (See mirepoix.)
Maximilien, R. Pu. of sweet peppers, beat w. olive oil or hol. sa.
Mayonnaise, Ye. 6 yolks raw eggs, sea., beat w. 1 qt. good olive oil, sea. w. cayenne pepper, use good vinegar or lemon juice.
Médicis, Br. Bourguignonne w. pounded tom. and green peppers in dice.
Melba, Ye. Newburg w. oyster crab and lobster butter.
Ménagère, Br. or wh. All sa. w. wine and stock, made immediately, thi. w. kneaded butter, sea.
Menthe, Gr. Mint sa. cold or hot, chopped mint, vinegar, water, sugar, jelly ,orange, according to article or chopped mint w. gravy.
Merga, Br. Coulis of beef w. chopped gre. peppers and capers, highly sea.
Mexicain, R. Redu. tom. w. chopped gr. and sweet peppers, tobasco, highly sea.
Mexicaine, Ye. Cold mayo. sa. w. anchovies essence and chopped gr. and sweet peppers.

Mignonette, Cold shredded shallots, coarse white pepper and good vinegar.

Milanaise, Pi. All. sa. w. tom. sa. and bleached pignons.

Mirabeau, Br. Demi-glace sa. w. tom. sa. and essence of anchovies, lemon juice, butter.

Mirepoix, Br. or wh. (See Mirepoix) add w. stock according to article.

Mironton, Br. Shredded onions fried or smothered, moisten w. vinegar, add esp. sa. highly sea.

Moele, Br. Marow sa. use bordelaise sa. or chateau sa. marrow poached sliced or dice.

Mogador, Br. Demi-glace w. mu. truf, foi-gr. in dice.

Montglas, Br. or wh. sa. and coction according to article w. foi-gr. and truf in dice.

Monaco, R. Redu. tom. and demi-glace truf. and sweet peppers in dice or aces made truf. and sweet peppers.

Montebello, Pi. Redu. tom. w. champagne w. Béa. sa.

Montigny, Pi. Veloute sa. w. tom. sa. and meat-glace, fi-herb.

Montpensier, Gr. Supreme w. asparagus butter and truf in dice.

Montreuil, Pi. and wh. Normande sa. and normande w. crawfish butter, colors seperated.

Mornay, Wh. Bechamel or cre. sa. w. grated cheese.

Moscovite, Br. Pepper sa. w. game essence, almonds and currants.

Mousquetaire, Ye. Cold mayo. sa. w. cooked shallots, meat-glace, chives, highly sea. or br. hot Provençale sa. w. anchovies in dice.

Mousseline, Wh. Hol. sa. lengthened w. whipped cre. or cold may. w. whipped cre.

Mousseuse, Wh. 6 yolks of raw eggs to 1 quart of cre. beat in bain-marie, sea.

Moutarde, Ye. Butter sa. or hol. sa. w. French mustard.

Nantaise, Pi. Normande sa. w. shrimp butter, chervil and chopped taragon.

Nantua, Pi. Cre. sa., beat w. crawfish butter.

Napolitaine, Br. Demi-glace sa. w. tom. and curant jelly marsala wi. grated horseradish.

Newburg, Ye. (See Mousseuse sa.) w. sherry wine if necessary add cre. sa.

Niçoise, Wh. Veloute w. fumet of fish, anchovies in dice capers and fi-her.

Nivernaise, Br. Bordelaise sa. w. apples and green peppers in dice.

Noir, Black sa. cold mayo. w. pu. of walnuts (preserve).

Noisette, Wh. Supr. sa. w. hazelnut butter. (See Noisette.)

Nonpareil, Wh. Supr. sa. w. truf. mu. white of egg cut in dice, capers and chopped coral.

Normande, Wh. Normande sa. bass of fish sa. according to article, fumet of fish, redu. mussel juice, mu. etc.

Norvégienne, Wh. Cold vinaigrette sa. w. chopped hard eggs and grated horseradish.

Œufs, Wh. Eggs sa. cre. sa. w. chopped eggs.

Onions, Br. or wh. Shredded onions, smothered, pu. w. rice or cre. sa. used for soubise.

Olives, Br. Demi-glace w. tom. and pitted olives, stuffed or sliced.

Orange, Br. See Bigarade sa. w. orange cut in quarters.

Oriental, Br. Demi-glace w. prunes and gre. and sweet peppers in dice.

Orly, R. Tom. sa. and sup. sa. w. glace-meat.

Oscar, Br. Preserved in bottle.

Oxford, Br. (See Cumberland) w. orange and lemon peel grated, highly sea.

Oyonnaise, Br. Cold may. w. game pu. and mustard.

Pain, Wh. Bread sa. (See bread sa.).

Palermitaine, R. Redu. tom. w. vinegar, yolks of raw eggs, beat w. butter, highly sea.

Paprika, R. Cre. sa.or veloute sa. w. paprika.

Parisienne, R. Bea. sa. w. onions, pu. or soubise sa. tom. pu. and fi-herb.

Pauvre Homme, Br. Piquante sa. (See charcutiere).

Périgueux, Br. or wh. All sa. w. truf. Perigords sa. Perigourdine according to article.

Pepper, See Poivrade sa.

Persil, Wh. Veloute w. chopped parsley or cre. sa.

Persilade, Cold vinaigrette w. chopped eggs and fi-herb.

Picadilly, Br. Piquante sa. w. English mustard and anchovy gherkins cut in dice.

Piémontaise, Br. Demi-glace w. anchovies pu. and grated Piémontaise truf.

Pignolis, Br. Bordelaise sa. strained w. bleached pignons.

Pimentade, Br. Same "Pimentos" add pu. of peppers

or Pimentos, Br. Esp. sa. w. chopped gr. and sweet peppers and fi-herb.

Poissons, Base of fish sa. Normande sa., etc.

Poivrade, Br. Pepper sa. redu. Marinade according to article w. pounded pepper and esp. sa.

Polonaise, Br. Light bordelaise sa. redu. w. vinegar, fried bread crumbs, raisins, almonds.

Polignac, Pi. Normande sa. w. paprika shallots, mu. jud.

Pomme d'Abre, Apple sa. marmalade or baked apple in pu. strained.

Pompadour, Pi. Sup. sa. w. tom. pu. sliced mu. and fi-her.

Pondichéry, Ve. Velouté curry and tom. sa. w. sweet peppers in dice.

Porto, Br. Demi-glace w. port wi. and curant jelly.

Portugaise, R. Sliced shallots and mu. fry add esp. sa. and tom. in dice or demi-glace w. jul. of green and sweet peppers, orange peel and juice, anchovies and mu. in dice.

Poulette, Wh. Veloute sa. made w. stock according to article and liaison, add mu. chives.

Princesse, Wh. Sup. sa. w. glace and mu. juice reduced.

Princière, Pi Nantua sa. w. jul. of truf. and crawfish tails. (See Nantua).

Provençale, Br. Italienne sa. w. pounded tom. and garlic

Rachel, Pi. Normande sa. w. lobster coulis and anchovy essence.

Raifort, Wh. Horseradish w. cre. sa. or Velouté sa. w. grated horseradish.

Ravigote, Gr. Cold (See vinaigrette) or mayo. sa. french mu. chopped eggs and fi-herbs, hot, Vénitienne sa. w. anchovies, highly sea.

Reading, Preserved in bottle.

Réforme, Br. Half poivrade sa. and demi-glace sa. w. jul. of gherkins, tongue, mu., truf. and white of eggs.

Régence, Wh. Normande sa. w. truf. essence or demi-glace w. truf. essence for meat or ch.

Reine, Wh. Sup. sa. and ch. essence w. almond butter, truf in dice.

Rémick, Pi. Cold mayo. w. chili sa. Paprika mustard, worcestershire sa.

Rémoulade, Gr. Cold mayo. w. french mustard, chopped gherkins, capers and fi-herbs, taragon anchovies essence, highly sea. w. ground pepper.

Riche, Pi. Normande sa. w. crawfish butter and truf. in dice or mayo. and thi. cre. w. chopped truf., hard eggs and fi-her.

Richelieu, Pi. Normande sa. w. redu. tom. and madeira wi., butter.

Robert, Chopped onions fried, moisten wh. wine, add demi-glace, French mustard.

Romaine, Br. Sweet pepper sa. w. pignons, smyrne and currants raisins.

Rouennaise, Br. Bordelaise sa. w. chopped duck's liver and fi-her.

Roux, Br. or wh. A preparation of butter and flour, used for thickening sauces and soups, this is the base of roux blanc or brun (French terms).

Rubens, Pi. Normande sa. w. lobster butter and anchovies.

Russe, Wh. Cold mayo. w. grated horseradish and whipped cre. or hot, bordelaise sa. w. caviar, fennel and capers.

Sabayon, Ye. Sabayon, a kind of egg punch. Served for punch, pudding sa. or sweet dish, preparation 5 ounces sugar, 2 eggs, 3 yolks, ½ quart wh. wi. or milk, beat in bain-marie, add liquor or flavor.

Saint-Malo, Ye. Normande sa. w. french mustard and anchovies.

Salmis, Br. Esp. sa. w. game pu. or essence.

Sauge, Br. Sage chopped w. gravy or demi-glace sa.

Saxonne, Br. or wh. Velouté sa. cre. or demi-glace sa. w. grated horseradish.

Sévillane, Br. or wh. Veloute sa. or demi-glace sa. w. tom. pu. and chopped sweet peppers.

Sibérienne, Br. Pepper sa. w. thi. cre. and carraway seeds.

Sicilienne, Br. Romaine sa. w. cocoa and currant jelly.

Smitane, Br. Russian name for sour cream, add pepper sa.

Solférino, Pi. Redu. tom. fi-herb. w. taragon, butter.

Soubise, Wh. Onion pu. add w. cooked rice or bechamel sa. strained.

Souchet, Courtbouillon w. jul. of vege. without turnips. A highly seasoned w. wi. to cook fish in.

Soya or **Soja,** Japanese ketchup. Preserved in bottle. A very sharp Indian flavoring sauce.

Stanley, Wh. Sup. sa. or cre. w. horseradish.

Stock, Coction, braised or boiled (See Coction).

Suédoise, Swedish apple sa. w. grated horseradish mayo and whipped cre. or hot apple sa. horseradish and cre. sa.

Suprème, Wh. A rich white sa. mad. veloute from ch. broth, reduce and add thi. cream, do not use liaison of eggs.

Tabasco, R. Preserved in bottle. Made w. Mexican peppers.

Tartare, Ye. Mayo. sa. beat w. cooked yolk of eggs, 8 for 1 quart olive oil, chopped green onions and chives or strained w. mayo.

Tomate, R. Fresh tom. cooked w. mirepoix, thi. w. roux or corn starch, sea. little sugar, cooked and strained.

Tortue, Br. Turtle. Esp. sa. w. tom. turtle herb strained highly sea. and good madeira wi.

Toulouse, Wh. All. sa. w. stock according to article, w. cock's combs and kidneys, mu. truf. olive.

Tourangelle, Gr. Veloute w. Vouvray wi. and gr. butter.

Truffes, Br. or wh. Sup. w. truf, demi-glace w. truf, etc.

Tyrolienne, R. Bea. sa. beat w. oil and redu. tom.

Valaisienne, Br. Esp. sa. w. game essence and Valais wi. for fish, w. veloute and fish essence.

Valeria, Br. Bordelaise sa. w. mustard, grated horseradish, chives, nasturniums, shrimps and shrimp butter.

Valoise, R. Bea. sa. w. meat-glace and shrimps, butter.

Vaudoise, Br. Genevoise sa. w. redu. court bouillon.

Vedy, Br. Cold mayo. w. chopped tarragon and extract Vedy.

Velouté, Wh. A rich sa. made according to article.

Venaison, Br. Sweet pepper sa. w. game pu. essence, fumet w. currant jelly, according to article.

Vénitienne, Gr. Veloute w. herbs pu. or gr. butter and coction of article or cold w. may. and pu. of herbs.

Verjus, Gr. Juice of unripe grapes or crab apples, sour grapes.

Verney, Gr. Chivry sa. jul. of gerkins, mu. truf, and cooked white eggs.

Véron, Gr. Bea. sa. w. redu. tom. glace-meat and essence of anchovies.

Verte, Gr. Sup. sa. w. herbs pu. or may. w. pu. of herb, highly sea.

Vert-Pré or **Pré-Vert,** Gr. Supr. sa. gr. butter and chopped fi-her.

Victoria, R. Gourmet sa. w. chopped gerkins, capers and fi-her.

Viennoise, Pi. Sup sa. cre. sa. veloute sa. w. paprika.

Villageoise, Wh. Ordinary blanquette country style, fi-her.

Villeroy, Wh. All. sa. redu. w. coction of article w. gelatine if necessary for chaud-froid sa.

Villars, Wh. Sup. sa. w. ch. in dice, chervil.

Vinaigrette, (See Ravigote sa.) in oil.

Vin blanc, Wh. White wine sa. for fish w. veloute and fumet, etc.

Vincent, Gr. Cold mayo. add pu. of fi-herb, Worchestershire sa. fine champagne brandy, served very cold.

Vin rouge, Br. All sauces made w. red wine, according to article and redu. stock.

Walnut, Preserved in bottles.

Waterfish, Wh. Court bouillon redu. w. hol.sa. See souchet.

Westphalia, Br. Demi-glace w. ham essence and Rhine wine.

Worcestershire, Preserved in bottles, or made w. redu. ripe tomatoes, whole sliced lemon, vinegar, brown sugar, all spices, cloves, salt and pepper, cook 3 hours, strain, add glace-meat. Put in bottles. Quantity: tom. 10 pounds, 3 lemons, 1 pt. vinegar, 4 ounces sugar, 4 ounces salt, 1 ounce spices, 1/4 ounce cloves and 1/4 ounce pepper.

Yacht Club, Preserved in bottles.
York, Br. Redu. vinegar w. meat-glace and gravy, thi. fried bread crumbs, lemon juice, parsley.
Yorkshire, Br. Cold cumberland sa. hot w. demi-glace.
Zingara, Br. Demi-glace sa. w. tom. w. jul. of ch. truf, mu. and tongue.
Ziska, Wh. Cold may. w. English mustard and sweet pickles chopped very fine.
Zuchette, Br. Demi-glace sa. w. tom. chopped olives and mu. very fine. Cucumbers cut in dice.

COULIS AND PUREE

Coulis is an ancient cooking term which means meat juice. A rich stock cullis and purée.

The coulis does not contain flour nor starch and is made with the pure juice meat or rich stock, strained dry with its proper coction. For the purée, the stock is strained. The coulis and purée are given to invalids and can be mixed with sauces, to make them more rich and succulent. Coulis is not used much in modern cooking.

(Cullis) Coulis and Purée.

Bœuf—Beef. Crustacés—Crustaceans
Gibier—Game. Légumes—Vegetable
Poisson—Fish. Veau—Veal. Volaille— Chickens

(Note) The coulis should never be salted before reducing.

Bœuf, Beef, fried mirepoix, remains of beef, moistened w.wh. wi. and beef broth. Cooked 4 hours, strained.
Crustacés, Crustaceans. Crabs, crawfish, lobster, shrimps, etc. cooked w. wh. wi. aromatics, pounded, add veloute and wh. stock, strain (if necessary keep the meat of the tails.)
Gibier, Game. Mirepoix, fry or roast, keep the breast, pounded, moistened, w. wh. wi. or water, cooked 2 hours, strained.

Légumes, Vegetable. Every kind of vegetable moistened w. water strained. All green vege, cooked quickly. White vege, cooked w. rice flour, strained.

Poisson, Fish. Every kind of fish w. mirepoix fried and smothered, moisten with white wi. and water, redu. w. veloute, strained.

Veau, Veal. Mirepoix w. calf's knuckle or gelatineus bone, smothered white, moistened w. water and oatmeal cooked 3 or 4 hours, strained, very good for invalids.

Volaille, Chicken. (Note) Chicken cullis generally used for invalids. Singe chicken and empty, put in pan w. the giblets and one leek, rice or barley and water. Skim. Cook slowly, after it is cooked pound the meat and put it again in the pan. Let cook one hour and then strain.

BUTTERS & THEIR COMPOSITION

(Beurres et leur composition)

Abbreviations: **Poun.,** pounded. **Red.,** reduced. **Str.,** strained.

Butter used for cooking should be fresh and sweet, good sauces, excellent vegetables and no delicious pastry can be made without it. One can make with fresh butter the butters composed of the following names, use butter equal quantity of ingredient.

Ail, Garlic. Raw or cooked garlic, pound, mixed w. butter and str.

Amandes, Almonds, lightly browned in oven, pound, mixed w. butter and strained.

Anchois, Anchovies. Mixed w. anchovy essence or pound anchovies strained.

Aveline, Hazel-nuts, lightly browned, pound, mixed and strained.

Baltimore, Terrapin liver, pounded, mixed and strained.

Bercy, Chopped challots w. redu. wh. wi. meat-glace, lemon juice, paoched marrow in dice, sea. mixed w. butter or melted butter.

Brown, Butter in pan browned.

Chivry, Parboiled taragon, chervil, shallots, salad-burnet parsley, chives, when cooled, pressed, pound, mixed w. butter, strained.

Colbert, Maitre-d'Hotel butter w. glace-meat and chopped taragon.

Crustacés, Crustaceans, remains of lobster, crawfish, shrimps, crabs, shells pounded, mixed w. butter, str.

Diable, Deviled butter mixed w. mustard, cayenne pepper, worcestershire sa. hot, highly sea.

Escargots, Snail butter, chopped shallots, garlic, parsley very fine, 1 pound butter, 2 ounces shallots, 1 ounce garlic, 1 ounce parsley, fresh ground pepper, salt, test your butter.

Echalotes, Shallot butter parboiled, pound, mixed and strained or chopped and shredded.

Estragon, Parboiled taragon cooled, pressed, pounded, mixed, strained.

Jaune, Yellow, pounded cooked yolk of eggs w. butter, strained.

Frais, Sweet butter, made in daisy shape, or leaves, etc.

Herbes. Herbs. Parboiled, all herbs, cooled, pressed, pound, mixed and strained.

Légumes, Vege. all cooked or raw, pressed, pound, mixed, strained, all green vege. cooked quickly and cooled.

Maître-d'Hotel, Hotel men or head waiters. Mixed w. lemon juice, meat-glace, chopped parsley, ground fresh pepper and salt. Used for broiled meat.

Manié, Kneaded butter mixed without being cooked, used for thickening. Home made.

Marchand de vin, Wine merchant. Redu. chopped shallots, salt and crushed pepper, glace-meat, mixed w. butter, lemon juice, chopped parsley.

Marinière, Mariner style. Same bercy butter w. fish or musels, essence. If necessary use kneaded butter.

Maryland, 20 hard yolks eggs, pound, 1 lb. sweet butter, mixed, strained, used for terrapine or sauces.

Meunière, "Miller's wife style", brown butter in pan w. lemon juice and parsley.

Montpellier, See chivry butter, add chopped gherkins, capers, anchovies, garlic highly sea.

Mousseux, Sweet butter beat w. thi. cream.

Moutarde, Mustard butter, mixed w. divers mustards, according to article highly sea.

Nantais, Melted butter without being clarified w. shredded chives, lemon juice sea. also w. shallots.

Noire, Black or browned butter in pan cooked last degree w. vinegar, capers and parsley.

Noisette, Hazelnut. Same aveline, or browned.

Noix, Pounded walnuts strained. (Butter, without lemon).

Oil, See Crustaces, use good olive oil strained.

Paprika, Served only for cold sauce. Butter mixed w. paprika powder.

Pascal, Sardine and anchovies, pound, mixed w. sweet butter, strained, serve glass stand in pyramid shape decorated w. ½ ring of olive.

Piment, Sweet or green peppers, pound, mixed, strained.

Pistaches, Pistachio steeped in boiling water, pound, mixed, strained.

Polonaise, Polish style. Meuniere butter w. fried fresh bread crumbs, chopped boiled eggs and parsley.

Printanier, Same as légumes.

Raifort, Horseradish, pounded, mixed, strained.

Ravigote, Same chivry butter w. garlic, highly sea.

Salé, To make salted butter sweet, knead w. fresh running water until all salt is taken out.

Sardine, Same anchovies, butter, pounded, strained.

Sherry Louis, Famous restaurateur in New York.Deviled butter for lobster Sherry, French Mustard and English glace-meat. Worchestershire sauce, browned sugar, cayenne pepper, chopped chives, chervil, taragon, parsley, mixed w. butter, highly sea. also used galam. butter, palm butter, cow tree butter.

Suédoise, Swedish, same mouseux without cream.

Tomate, Tomatoes. Pulp of tom. pound, mixed w. butter, strained.
Truffes, Very black, pound, mixed w. little bechamel sa. and butter, strained.
Végétal, Vegetal tree, bamboo butter, cocoa butter, galam butter, palm butter, cow tree butter.
Vénitienne, Chivry butter w. anchovies, highly sea.
Vert, Purée of herbs, highly sea. serve in relish dish.

COLORINGS (Couleurs)

Note. — The "Breton" colors are the best in the market.

It is always better to use natural colorings in preference to artificial, even the best artificial colors aside from their injurious matter, frequently undergo complete change, during the cooking process, whereas natural colors do not.

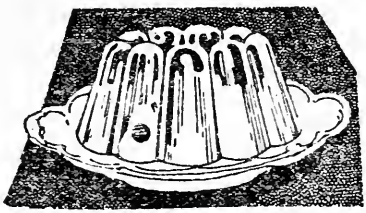
Aurore, Red and yellow mixed, yellow predominating.
Bleu, Bottled blue or indigo blue.
Carmin, Bottled carmine or pernambuco wood or Kermes.
Noire, Very black truffles, pounded with lamp black or caramel.
Orange, Yellow and red mixed, red predominating.
Rouge, Bottled red or pulp of tomatoes or coral pounded
Vert, Bottled green or pounded raw spinach; juice extracted, poached, do not boil, strained.

JELLIES (Gelées)

In culinary preparations there are several different kinds of jellies. They are classed in different styles such as: jelly of vegetables, meats, sweet dishes (entre-mets) and fish.

The name of the jelly is determined by the predominating element with which it is made. One can add to the jelly, calf's feet or gelatine well washed. Try the consistance on the ice before clarifying and seasoning.

If one has not had any experience in the making of



Jelly

these jellies it is best to consult this book. The fat should be skimmed off of the meat jellies before they are clarified to obtain a nice clear jelly.

CHICKEN JELLY. (VOLAILLE)

Cold water 10 quarts, two chickens cut in small pieces, 1 knuckle of veal without bones, 1 skin of beef without bones, old Madeira wine, 2 calf's feet cut in two. Put all in ingredients sauce pan, season with a little salt and vegetables. Let cook five hours, strain, skim the grease off, clarify with calf's liver and the white of two eggs. Strain through a fine cloth and let cool in cups or silver bowls.

JELLIES FOR INVALIDS. (GELÉES DE MALADES)

Cook 4 calf's feet in 4 quarts of water, until the meat is detached from the bones, strain the jelly and add 6 ounces of sugar, 1 ounce of salt, 1 leaf of mace, ¼ ounce ginger and cinnamon, a piece of lemon peel and a little juice, clarify and add 2 whites of eggs; cook ½ hour, then put in cups.

FOR ALL JELLIES OF LIQUORS AND ESSENCES (POUR TOUTES GELÉES DE LIQUEURS ET ESSENCES)

Water 1½ quarts, 1½ ounce of white gelatine, 12 ounces of sugar, a pinch of salt, juice of a lemon. Melt the gelatine in a quart of water, add juice of lemon. When the sugar is melted in the ½ quart of water, beat the white of two eggs and mix in the jelly. Let boil while stirring continually.

Put on the side of the fire ½ hour, strain. Never put any essences, liquors, skin of oranges or lemon in jellies before they are clarified.

SEASONING AND CONDIMENTATION (ASSAISONNEMENT ET CONDIMENTATION

Seasoning is the principal thing in good cooking; and the most delicate dishes can be spoiled without it.

The result of good seasoning is entirely in the combination of the condiments and strong spices, they should differ according to the style of the aliment.

MARINADE AND BRINE. (MARINADES ET SAUMURES)

Brine is a liquid condiment which is used to soak meats in, to give it a taste of venaison or to preserve them.

RAW MARINADE. (MARINADE CRUE

Raw Marinade. This marinade is composed of wine only and is used for braised meats, such as beef à la mode. White and red wines, strong Spanish or Italian wines, Madeira. The meat should be soaked 24 hours in a condiment composed of garlic, onions, taragon, grains of pepper, bay leaf, thyme and basilic. Use the marinade in the cooking.

PRESERVED MARINADE.
(MARINADE DE CONSERVE)

Cook in 3 quarts of wine and 9 quarts of water, carots, celery, shredded and pounded garlic. After cooking a half hour take out the vegetables and add the condiments named above. 5 quarts of white wine, sliced lemon, 1 pound of salt let boil. Strain and add while it is hot, 1 ounce of boric acid. One can make the quantity one wishes. Use when cold.

COOKED MARINADE FOR CAMOUFLAGE GAME
(MARINADE CUITE POUR IMITER LE GIBIER)

In this marinade, after the meats have been soaked for 8 days they acquire the aroma and taste of real game. Pork becomes a boar, goat and lamb become venison.

Mix all of these following ingredients together and let boil: 3 quarts of vinegar and tarragon, 6 quarts of dry white wine, 1 quart of Madeira, 8 ounces salt, 1 ounce crushed pepper, 1½ aromatic melilot, 1 ounce balsam, ½ ounce sage, 6 ounces green skin of walnuts, 4 cloves of garlic. If you wish to conserve, add a pinch of boric acid to the quart while hot. Keep in a cool place and do not take any of the articles out with the hands. The marinade must be cold before using.

MARINADE FOR BROILED OR FRIED ARTICLES
(MARINADE POUR GRILLADE OU FRITURE)

Pure olive oil, lemon, seasoning and spice according to article.

PICKLED. (SAUMURES)

For pickled articles, white salt is preferable, but a fifth part of coarse salt is necessary. Salpeter is used to give a slight natural coloring to the meat. Sugar is used to give it flavor. Spices employed for pickled

saumures are Juniper berries, bay leaves, coriandre, caraway seed, fennel flower, sage, ginger, cloves, marjoram, balin mint, savory herbs, mace, cinnamon, thyme, basalic, myrte, rosemary and grains of pepper.

These substances should be employed according to one's taste. Do not use too much.
it might injure the flavor.

PICKLED MEDIUM.
(SAUMURES DE FORCE MOYENNE)

Boil all of these articles together for one quarter of an hour, 20 quarts of water, 8 pounds of white salt, 1 pound rock salt, 3 pounds of sugar, 10 ounces of salpeter. Put in a pot 1 pound of different spices, pound the seeds well, pour boiling water on, cover until cold, strain the infusion and then add pickled articles when cold.

PICKLED ARTICLES VERY SALTY
(SAUMURES TRÈS SALÉES)

Use the same as above. 40 quarts of water, 50 pounds of white salt, 2 pounds rock salt, 4 pounds of sugar, 5 pounds of salpeter, 10 ounces of spices.

PICKLED COLD (LIEBIG)
SAUMURES A FROID (LIEBIG)

Dissolve in cold water 36 pounds of white salt, 8 ounces bicarbonate of soda, 45 quarts of water. If you use rock salt put 1 pound of bicarbonate of soda.

CURING AND PICKLING FOR HAM, BEEF
(SALAISONS ET SAUMURES POUR JAMBON, BŒUF)

I cannot publish here all of the methods of pickled (saumures) and curing which is an industry distinctly apart from the kitchen.

This mixed method is perfectioned: Cut the ham

in round shape and pound with a mallet; salt dry, rub with salpeter, then mix some white salt and recommence two days afterwards, rubbing them very hard; the third day rub again and put in the following pickled saumure when cold 2 pounds salpeter, 3 pounds sugar, 1 pound gray salt, 25 quarts water, ¾ ounce spices, let stand 2 or 3 weeks; smoke and hang up, add a little more salt every time the pickled articles are used keep barrel well covered.

(Note). You can make large or small quantities according to desire.

FISH, Garniture and Sauces

(POISSON, GARNITURE ET SAUCES)

To have good fish sauces and essences it is necessary to make a good stock of fish (not fish water). For sauces put in casserole a little butter, minced onion, thyme, bay leaves, whole pepper, mace, parsley, celery, fish bones, remains of fish, cover and let sweat 10 minutes.

Moisten with white wine, cook, add water to quantity necessary, boil one hour, strain. For essences or reduce fish glaze

All fish decorated and covered with forcemeat should be put in the oven for half a minute (otherwise the decoration would come off) then covered with buttered paper poached.

Fish sauté in butter should be seasoned in milk and flour, or English style, with flour, beaten eggs, and breadcrumbs. Glazed fish is browned in the oven quickly. The broiled fish is shredded or split, seasoned and dipped in olive oil and then cooked on a hot broiler. The liver of fish is not eaten much, only the skate fish and lota which is used for garnishing. The milt of the carp, shad and herring roe are edible.

The following styles of garniture and sauces can be used for any variety of fish; ordinary intelligence

will guide a chef as to which is appropriate for fresh or salt water fish. One must not forget that the sauces make the fish appetizing.

FISH, THEIR SAUCES AND GARNISHING.

(POISSONS, GARNITURE ET SAUCES)

Abbreviations: **Bord.** bordelaise; **cov.** covered; **cro.** croquette; **craw.** crawfish; **dec.** decorated; **fi-fo.** force-meat; **gar.** garnish; **jul.** julienne; **mou.** mousseline; **mu.** mushrooms; **nor.** normande; **po.** poached; **pot.** potatoes; **quen.** quennelles; **red.** reduced; **sa.** sauce; **thi.** thickened; **tom.** tomatoes; **truf.** truffles; **vege.** vegetable; **w.** white.

TIME REQUIRED TO COOK

Time stated in the kitchen after waiter has given his order.

Baked, Split 10 to 20 minutes.
Whole 15 to 30 min.
Boiled, Split 10 to 30 min.
Whole 15 to 30 min.
Braised, Generally. Whole 30 min. large, 50 to 60 min.
Fried, Sliced 10 to 15 min. Whole small 10 to 15 min. large cut on both sides 15 to 30 min.
Broiled, Split 8 to 15 min.
Whole small 10 to 15 min. large incised.
Poached, Sliced 8 to 15 min.
Whole 15 to 30 min.
Sauté, French term. Fried in pan, according to fish such as trout, sole, etc. 10 to 15 min.

(Note). All fish generally with garnishings are poached w. stock fish or wine according to article.

Adrienne, Gar. w. small shrimp patties Americaine sa. cov. Polignac sa.

Ambassade, Gar. w. crawfish quen. dec. mu. truf. milt, cov. Riche sa.

Américaine, Gar. w. sliced lobster on top cov. Americaine sa.

Amirale, Cov. lobster sa. gar. w. craw. tails, mu. truf., fried mussels and oysters villeroy, sliced truf. on top.

Ancienne, Generally braised or poached w. court bouillon sa. and gar. according to fish.

Andalouse, Cov. of fi-fo. w. sweet pepper puree gar. w. stuf. tom. w. risotto, Normande sa. w. truf. around.

Anglaise, Generally boiled w. melted butter and boiled pot. or gooseberry sa. Fish fried English style. (Read heading fish).

Antiboise, Gar. w. pounded tom. cov. provençale sa. w. fi-herbs.

Antoinette, Gar w. shrimps around, cov. cream sa. w. anchovy butter and capers.

Archiduc, In crustad. fil. w. salpicon, mu. lobster, truf. and fish quenelle, thi. Normande sa. w. paprika, fish dec.

Argenteuil, Gar. w. asparagus tips, parisienne pot. cov. w. white wine sa.

Arlequin, Cov. w. white wi. sa. w. mixed gherkins, green and sweet peppers, white of hard boiled eggs cut in dice.

Astronome, Paupiettes styles, sliced thin, divers stuffing Italian sa. w. fish essence, gar. w. gastronome pot.

Aurore, Cov. fi-fo. sprinkled w. coral, lobster and shrimp sa. around.

Bahama, Cov. w. shrimps sa. w. mu. shrimps,sweet peppers, silce or turtle fat in top.

Bamboche, Filet of fish in corkscrew shape, breaded and fried, gar. w. mixed vege. thi. cre. sa.

Barillet, Crust of pot. barrel-shaped, breaded and fried, emptied, ring of anchovies around, gar. w. fish and sa. according to article.

Batelière, In crust boat-shaped, cov. w. marinière sa.

Bavaroise, Cov. mousseuse sa. w. grated horseradish and crawfish butter or polonaise sa.

Béatrice, Gar. around w. mu. lobster, truf., cov. Newburg sa. w. fumet, glazed.

Africaine, Gar. w. small lobster cro. cov. Normande sa. w. anchovy essence, sprinkled truf.

Alexandra, Fish cov. w. fi-fo. mousseline dec. Normande sa. w. crawfish tails.

Allemande, (See souchet in sa.) thi. w. kneaded butter.

Alsacienne, Stock of fish thi. w. kneaded butter, gar. w. choucroute and boiled potatoes.

Amélie, Cov. w. Nantua sa. sliced truf. on top, boiled parisienne potatoes.

Beaucaire, Tureen surround fi-fo. w. chopped raw mu. put the fish gar. around mu. glazed small onions w. fumet of fish cov. and baked.

Beaufort, Cov. fi-fo. and dec. gar. fish quen. w. crawfish, butter, olives, fried milt, matelote sa. around.

Beau Rivage, Cooked in dish w. chopped onions, chives, fumet of fish, grated parmesan, baked.

Bedford, On spinach w. butter, cov. w. mornay sa. w. sliced mu. and truf. baked.

Beignets, Fritters made w. milt or codfish tongues in batter and fried cold sa.

Belleclaire, In long crust cov. Mebla sa. w. sliced mu. glazed.

Bernard, Fish incrusted gherkins and truf., gar. w. fried mussels, coral sa. around.

Bénédictine, Cre. sa. w. truf. in dice.

Bengalaise, Curry sa. and bengal chutney w. sliced mu. and scallops, rice served separately.

Benoiton, Cov. Matelote sa. w. small onions glazed po. oysters, baked.

Berchoux, Cov. w. chivry sa. or fi-herb sa. and fumet gar. jul. of carrots and mu.

Bercy, Cooked in dish w. shredded shalotts wh. wine fumet fi-herb butter, baked.

Bière, Beer, chopped onions, celery and stock fish, thi. w. gingerbread crumbs, reduced strained, add butter cov. fish w. sauce.

Biscaïenne, Boiled salt codfish sauté, in oil or butter, chopped onions, green and sweet peppers, tom. in dice, garlic and fi-herb.

Blanchaille, Whitebait, generally fried dry.

Bleu, Brook trout baste without being scalded w. hot vinegar, cooked in court bouillon, divers sa. and gar.

Boistelle, Poached w. fumet and sliced mu. redu. beat w. butter, cov.

Bombay Duck, Small dry Indian fish, lightly broiled.

Bonnechose, Gar. w. fish quen. oysters mu. cov. Normande sa. Sprinkled w. coral.

Bonnefemme, Cooked in earthen dish, same bercy w. sliced mu. and fi-her.

Bonnefoy, Sauté meunière, bonnefoy-sa. around.

Bonvalet, See Duglere w. sliced mu. and taragon.

Bordelaise, Bordelaise sa. w. chopped wild mu. and fumet or mirepoix bordelaise.

Bordure, All fish served w. border made of pot. Duchesse of fi-fo. sa. according to fish.

Bouchées, Patties fil. w. fish pu. or milt, divers sa.

Bouillabaise, Served as fish or soup. See soup Bouillabaise.

Bouilli, Boiled courtbouillon for fresh water fish, salt water for sea fish, divers sa. and gar.

Boulangère, Cooked in earthen dish w. shredded onions and sorrel w. wh. wi. and butter. Baked.

Boule, Fish stuf. ball-shaped, breaded English style and fried, cold or hot sa.

Boulonnaise, Cov. butter sa. made w. courtbouillon gar. w. mussels.

Bourbaki, Stuf. w. duxelles and fi-fo. cov. lobster sa. w. truf.

Bourdaloue, Gar. fish quen. 4 different colors, cov. Normande sa. or cov. 4 different sa.

Bourgeoise, Cooked in earthen dish w. shredded onions mu. red. wi. fi-her. and bread crumbs baked.

Bourguignonne, Matelotte sa. w. red wine and small onions glazed.

Brandade, Salt codfish cooked and pounded beaten w. olive oil.

Breteuil, Sauté meunière w. capers and fi-herb gar. hazel nuts size of a potato.

Bretonne, Bretonne sa. w. jul. of vege. (without turnips) fish essence and fi-her.

Breval, Cooked in earthen dish (See Bonnefemme) w. pounded tom. baked.

Brillat-Savarin, White wi. sa. w. fumet gar. w. mu. and glazed small onions.

Brightonnaise, Fish sa. w. English mustard gar. w. mu. oysters and small onions glazed.

Brochette, Generally all small fish in skewer fried, divers sa.

Buena Vista, Matelote sa. w. pounded tom. mu. head and slice of lobster on top.

Cadgéry, Cooked w. rice pilaf, cream sa. w. curry and fish essence around.

Caenaise, Sole cooked w. chopped fine onions, moisten w. thi. cream sea. take out fish when cooked reduce, add sweet butter and chopped parsley.

Caisses, In caisses. All fish dec. on top, case fil. divers fish salpicon and sa. or casserolette bi-metal.

Calaisienne, Fish stuffed w. duxelles (See Papillotes) in paper casing.

Cancale, Gar. w. sliced lobster, oysters, mu.cov. Normande sa.

Cambacéres, Generally large fish braised w. wine, redu. add fish sa. gar. dec. fish quen. mu. truf. olives, cov. w. sa. and sprinkled w. truf.

Canotière, Bercy sa. gar. w. fried gudgeon and crawfish.

Cardinal, Gar. w. sliced lobster on top, cov. lobster sa. sprinkled coral.

Carmelite, Cov. fi-fo. mousseline cov. Newburg sa. w. truf.

Carmen, Cov. fi-fo. w. paprika, lobster sa. w. truf. mu. and shrimps cut in dice around.

Cassolette, Same caisse. Divers gar. and sa.

Castiglione, See "Chauchat", w. sliced lobster and mu.

Castillane, On dish w. shredded onions, green and sweet peppers, cov. genevoise sa.

Catalane, Po. on sliced tom. gar. w. shredded onions smothered in oil, cov. fumet of fish, butter.

Cendrillon, Fish stuf. w. shrimp salpicon, in crustade slipper shape, cov. fish sa. glazed quickly. Or cold on Russian salad, fish dec.

Cettoise, Gar. w. pounded tom. and fi-her. around, cov. lobster sa.

Chambertin, Cooked w. chambertin wine sea. thick kneaded butter, glazed.

Chambord, Braised in wh. wi. or red. gar. w. dec. quen. crawfish tails, truf. mu. milt carp. around in bouquet. Normande sa. or genevoise sa. according to article, carp generally used, take the skin off, larding pork between truf. before cooking.

Champagne, Cooked in champagne w. essence and thi. w. kneaded butter or veloute sa. beat w. butter.

Chanoinesse, Fi-fo. border in figure eight shape, po. gar. w. salpicon or shrimps, fish on top, cov. cre. sa. w. anchovies.

Champs-Elysées, Cov. fi-fo. gar. w. fish quen. and shrimps cov. Americaine sa.

Chartreuse, All moulds decorated w. vegetables, surround w. fi-fo. fil. w. cooked or raw fish, baked, gar. sa. according to fish.

Chauchat, Fish cooked bordered w. sliced cooked pot. cov. Mornay sa. and glazed.

Chevreuse, Escalope of fish cut chop shaped, cooked, trimmed, cov. w. fi-fo. and breaded on chopped truf. poached, gar. mussels, oysters, mu. shrimps, thi. Normande sa.

Chevalière, Slices of fish rolled w. fi-fo. and crawfish tails peeled, head and claws projecting on top, poached, Normand sa. w. jul. of mu. lobster truf. around.

Chivry, Cov. fi-fo. dec. w. taragon leaves, chivry sa. w. fish glace.

Choiseul, Half cov. Normande sa. half cov. chivry sa. w. fumet.

Choisy, On braised lettuce cov. fish sa. w. jul. of mu. and truf.

Ciseaux, In scissors shape, stuf. w. duxelle cov. Italian sa. baked.

Clarence, Cov. fi-fo. mousseline w. truf. cov. Mornay sa. and glazed.

Cléopâtre, Stuf. fi-fo w. truf. cov. Normande sa. w. jui. of truf.

Colbert, Generally breaded English style and fried w. Maitre-d'Hotel butter or Colbert sa.

Colinette, Cov. fi-fo. w. truf. and fi-her. Nantua sa.

Coligny, Marinate in butter and fried, lobster sa. cucumbers salad w. cre. separately.

Combination, Divers fish and sheilfish w. pot. or vege. served on same dish according to your choice.

Commodore, Cov. Normande sa. w. lobster butter and oysters crabs, gar. w. mussels villeroy fried and dec. quen.

Comtoise, Cov. onion sa. w. fish fumet, and fi-her.

Condé, Cov. Normande sa. cross w. tom. pu. on top. glazed.

Conti, Incrusted w. gherkins, Normande sa. around, gar. pot. croquettes small ball shape.

Continentale, Cov. fi-fo. sprinkled truf. Normande sa. sprinkled w. coral gar. w. oysters and shrimps.

Coquelin, Cov. Normande sa. w. paprika, glazed, gar. w. parisienne pot.

Coquilles, All cooked shellfish, bordered w. duchesse pot. or fi-fo. fish thi. w. sa.

Cotelettes, Fish-fo. in chop shape, poached or fried or salpicon of fish, gar. and sa. according to article.

Coulibiac, Russian sturgeon pie. See under head of patties "Coulibiac".

Courbet, Gar. oysters and mu. cov. fish sa. w. curry.

Court Bouillon, A highly seasoned liquor for cooking fish. Divers court bouillon made w. wine, water or vinegar w. vege. and aromatics.

Couronne, In crown-shaped mould, sprinkled or decorated, gar. w. sa. in center, according to article.

Courtisane, Stuf duxelles w. fi-her. cov. chivry sa. glazed gar. w. very small pot. croquettes.

Créole, See creole sa. w. fish essence and baked, highly seasoned.

Croissy, Gar. mussels and sliced mu. fish cooked w. chopped onions, cov. fish sa.

Croquette, All kinds filled w. salpicon of fish, breaded. English style gar. and sa. according to article.

Cuba, On mu. pu. Mornay sa. w. fumet, glazed.

Czarevitch, In crust made w. duchesse pot. fried, emptied, cov. Normande w. paprika, sprinkled w. chopped yolks of eggs and truffles.

Danicheff, Cov. Matelote sa. and pounded tom. zwieback crumbs glazed.

Danoise, Cov. Hollandaise sa. w. anchovy butter gar. English pot.

Dantzick, Gar. oysters, fish-sa. w. caraway seeds.

D'Artois, See under head of relishes, "Dartois".

Daumont, Braised w. wine, cov. Nantua sa. w. fumet gar. w. dec. quen. truf. mu. trussed crawfish.

Dauphine, Cov. fi-fo. gar. w. mu. small onions glazed, small pot. Dauphine, Normande sa.

Deauvile, See "Caenaise' gar. w. shrimps.

Déjazet, Fried meunière style stars made w. taragon on top or fried w. Maître-d'Hôtel w. taragon.

Demidoff, Cov. lobster forcemeat, dec. fish sa. gar. w. small rissoles of oysters.

Destaing, Gar. shrimps and truf., cov. Normande sa.

Diable, Deviled. All fish broiled or fried, served deviled sa. or ravigote.

Dicken, Gar. w. braised lettuce, pot. cut in dice sauté, cov. Normande sa. w. oyster essence.

Dieppoise. Gar. mussels and shrimps, cov. Normande sa.

Diplomate, Cov. fi-fo. mousseline in crustade, diplomate sa. sliced truf. on top.

Doria, Sauté meunière style, gar. w. cucumbers sauté in butter.

D'Orléans, Stuf. w. salpicon of shrimps, cov. fi-fo. dec. in crustade fil. w. shrimp sa.

Dorpat, Cov. w. fi-fo. make stripes on top w. chopped parsley, and white and yolk of eggs, fried bread crumbs, fish sa. around.

Dubarry, Cov. Mornay sa. w. fumet, glazed, gar. w. milt and truf.

Duchesse, Cov. fi-fo. mousseline, Normande sa. gar. dec. quen. crawfish tails and small Duchesse pot.

Dugléré, Cooked in dish w. shredded onions, pounded tom. and parsley wh. wi. fumet, butter, baked.

Dupéret, Gar. w. oysters and mu. cov. Normande sa. w. lobster, glazed butter.

D'Urville, Stuf. w. lobster salpicon, cov. fi-fo. dec. w. a red anchor on top, gar. oysters and mu. dec. quen. Normande sa. w. lobster butter.

Durham, In cassolette. Thi. Normande sa. sliced truf. on top, cov. w. appareil cheese soufflé.

Durand, Slices of fish rolled w. fi-fo. cooked w. bordelaise mirepoix, redu. w. butter.

Duse, Stuf. w. salpicon po. cov. Mornay sa. glazed shrimp sa. around, sprinkled truf.

Dussolier, Gar. w. crab meat on top, po. cov. Americaine sa. sprinkled coral and parsley.

Ecaillère, Gar. w. oysters, Bercy sa. cooked in dish.

Ecosaise, Cov. w. Normande sa. 4 different colors or Normande sa. w. mirepoix bordelaise.

Egyptienne, Sauté in oil w. onions pounded tom. curry sa. around.

Epicurienne, Newburg sa. w. truf. Madeira and fine champagne brandy.

Epigramme, Stuf. or cov. fi-fo. po. cut epigramme shape, breaded English style, fried, gar. sa. according to article.

Epinard, Spinach in branch w. butter, cooked fish on top cov. Mornay sa. or fish sa. glazed.

Escabèche, Trout or perch, pickled, fried in oil, put in tureen w. jelly, served cold.

Escalope, All fish sliced scalops style, plain, breaded, etc. gar. and sa. according to article.

Espagnole, Same creole style, add dice of ham, gar. w. ring of onions fried french style.

Essence, Fish cooked in the same coction, redu. with butter. See essence sa.

Farcis, All fish stuf. in side or on top, salpicon or fish forcemeat, po. gar. and sa. according to fish.

Favorite, Stuf. w. lobster salp. cov. w. fi-fo. mousseline, dec. w. gold-leaf, shrimps, sa. around.

Fécampoise, Gar. w. oysters and shrimps, cov. Normande sa. scallops of lobster on top.

Fedora, Stuf. fi-fo. w. mu. pu. po. cov. Genevoise sa. gar. w. Sarah Bernardt pot. around.

Fermière, Farmer style. Cooked in earthen dish w. minced green onions, mu. chives, sea. butter, and wine. Baked.

Fenouil, Fish broiled or poached w. melted butter and chopped fennel.

Filet, All fish cut in fillet gar. and sa. acording to fish.

Financièère, Generally large whole fish braised in wine, coction redu. add thi. sa. gar. w. dec. quen. mu. truf. nuts of oysters, chrimps and trussed crawfish around.

Fines-Herbes, Fish cooked w. fi-her. and fumet, add fish sa. fi-her., minced chives, chervil, parsley.

Fin de Siècle, Cooked in earthen dish w. green pepper and mu. in jul. on top, po. cov. Normande sa. glazed.

Finnoise, Cov. sa. Finnoise et fi-herbs.

Flamande, Cooked in courtbouillon w. beer, chopped fi-her. thick kneaded butter.

Floréal, Cov. fi-fo, dec. taragon leaves and chervil, Venitienne sa. w. essence around, gar. w. asparagus tips and cut green string beans.

Florentine., On spinach in cream, cov. Mornay sa. glazed.

Florimond, Cooked in paper casing ""Papilolte" Maitre-d'Hotel butter and shallots w. cooked sliced pot. in oven.

Four (Au), Cooked in oven. All fish cooked in oven according to the fish or w. onions, fi-her, butter, wine, sea.

Fourré, "Stuffed" all fish stuffed w. salpicon or fi-fo. gar. and sa. according to article.

Foyot, Broiled fish sea. w. paprika, gar. w. Virginiennes pot. Foyot sa.

Franklin, Gar. w. quen. mu. truf.scallops of lobster, shrimps, cov. Normande sa. sprinkled w. coral.

Fricandeau, Kernel of fish, sturgeons, turtle, etc. larding and braised gar. and sa.

Fritot, Pickled in oil and lemon juice, fried in butter, cold or hot sa. highly sea.

Frits, "Fried" all kinds of fish w. milk and flour or breaded English style, fried, cold or hot sa.

Froid, All fish cooked in courtbouillon dec. whole scallops or sliced, etc. gar. w. divers salad, and cold sa.

Francillon, Broiled fish on canape w. anchovy butter tom. sa. w. essence of fish around, gar. jul. pot.

Fumet, Put butter in pan, sliced onions, thyme, bay leaves, crushed peppers, parsley, fish bones, remains of fish, cover and allow to sweat for 10 minutes, moisten wine and water, cook 30 minutes, strain and reduce.

Galette, "Cake" generally fish cake. Boneless salt codfish add mashed pot. eggs and butter, round shape, fried in butter.

Galicienne, Pickled in oil and fried, cov. Mornay sa. glazed, gar. w. Duchesse pot.

Gambetta, Fish medaillon shape, cov. fi-fo. mousseline, dec. around, eyes made of truf, center emptied, filled w. oysters crabs, Nantua and Venitienne sa. around.

Gavarni, Cooked Papillote style w. Maitre-d'Hotel and hazelnut butter. English pot. served separately.

Gelée. All cold fish in aspic or served in jelly, divers styles and sa. according to fish.

Génevoise, Braised w. white wine, velouté sa. and coction.

Genoise, Braised w. red wine on court bouillon, genoise sa. or coction of cooked fish.

George V, Gar. cucumbers olive shaped w. butter, truf. fish cov. Normande sa. w. English mustard.

Georgette, In emptied long baked pot. fil. w. crawfish salpicon, cov. Nantua sa. glazed.

Gerardi, Gar. w. oysters, shrimps, mu. cov. fish sa. w. fi-herbs.

Glazed, All fish cov. w. different sauces, Mornay, white wine, etc. glazed in oven or salamander, quickly.

Géromoise, Meunière style, cre. sa. w. fumet chives and chervil.

Gondolière, Stuf. w. salpicon in crustade boat-chaped, each end gar. w. crawfish, boat fil. w. crawfish salpicon, cov. Venitienne sa.

Grand Duc, In crustade gar. w. asparagus tips, cooked fish on top, cov. Mornay sa. glazed, sliced truf. on top.

Granville, Gar. mussels and shrimps cov. Marinière sa.

Gratin, All fish w. cov. Italienne sa. or Duxelles sa. baked or Mornay sa. gratin. All fish prepared w. sa. and crumbs, baked.

Grenadin, Slices of fish larded w. truf. po. gar. and sa. acording to fish.

Grenobloise, Fish cov. w. sliced mu. sauté, cov. black butter.

Grillé, "Broiled". All fish split or whole, slashed or incised sea.

Grimaldi, Gar. w. macaroni, mu. truf. scallops of lobster, thi. Normande sa. cov. cre. sa. w. lobster butter.

Guibert, Cov. Normande sa. sprinkled coral and chives.

Guilberte, In court-bouillon w. jul. vege. slightly thi.

Hachés, Cov. w. sa. See Arlequin sa. or hachés.

Halevy, Cov. w. Montreuil sa. sprinkled w. pink truf. and white coral.

Havanaise, Cooked in dish w. onions, mu. pounded tom. green and sweet peppers, baked.

Havraise, Gar. w. mussels and oysters, cov. mixed Normande and Marinière sa. glazed.

Héléna, Slices of fish stuf. w. fi-fo. mousseline, rolled, in crust, fil. w. noodles, cov. Mornay sa. glazed.

Héloïse, Bercy style w. sliced mu. glazed.

Hollandaise, Dutch style, boiled fish, melted butter and boiled peel. pot. Hollandaise sa. if desired.

Hongroise, Chopped onions fried w. paprika, fresh cre. w. fish essence and little tom. sa. w. butter.

Hôtelière, Cooked in dish w. Duxelles fi-her. and fumet, baked.

Huîtres, All kinds of fish, gar. w. oysters or sa.

Hussarde, Fish stuf. w. chopped cooked onions, cov. hussarde sa. w. fumet, baked.

Hyèroise, Cooked in dish w. shredded leeks cov. fi-her. sa.

Impératrice, Stuf. w. crawfish salpicon cov. w. fi-fo. Dec. on top, supreme sa. w. fumet around, sprinkled w. truf.

Impériale, Cov. w. Vénitienne sa. and fumet, sprinkled jul. of truf., mu. and lobster.

Indienne, On border of rice cov. curry sa. w. fumet.

Infante, In crustade, fil. w. mu. pu. cov. Mornay sa. w. fumet, glazed.

Ismaïla, Rice pilaf. w. gre. and sweet peppers in dice and green peas, make one border, fish in center cov. fish sa.

Israëlite, Cooked aromatic court bouillon, reduced beat w. olive oil, served in jelly.

Italienne, Cov. Italian sa. w. essence, baked or gratin.

Jackson, Cooked in onions pu. cov. fi-her. sa. gar. puff paste crust around.

Janin (Jules), Cooked in dish w. Mirepoix bordelaise and Duxelles gar. mussels, truf., crawfish cov. tortue sa., baked.

Jean-Bart, Stu. w. salpicon, mussels, shrimps and mu., cov. Normande sa. glazed.

Jeanne d'Arc, Dipped in butter, rolled in bread crumbs, broiled, Nantua sa. around.

Jeannette, In oval crust fil. w. shrimp salpicon, fish cov. fi.-fo. dec. or sprinkled w. taragon, Normande sa. around, gar. dec. quen.

Joinville, Fish made in turban shape, salpicon in center, thi. lobster sa. fish cov. Normande sa. crown made of mu. heads w. shrimps on top.

Jouffroy, Cov. w. fish sa. w. sliced mu. gar. w. asp. tips, slice of truf.

Juive, "Jew style," cooked in red wine, redu. w. vinegar and sugar, thi. w. fried bread crumbs, raisins and almonds.

Julienne, Fillet cut in jul. in milk and flour or breaded English style, fried, cold sa.

Lafayette, Gar. w. shrimps around cov. fish sa. w. tom. sprinkled w. truf.

Laguipière, Cov. w. fish sa. w. fumet, gar. dec. quen. and mussels.

Laitance, "Milt" generaly used for gar. or deviled, Meunière, in case, etc.

Lapérouse, Cov. fi-fo. dec. w. eyes made of truf. and nose made of lobster claw, gar. w. mussels, shrimps, Génoise sa. around and one large fish quen. sprinkled w. coral.

Larochefoucauld, Incrusted w. truf. gar. w. dec. quen. mu. truf., shrimps, oysters Villeroy fried, Normande sa. w. fumet around.

Latinville, Cov. fi-fo. sprinkled coral incrusted in truf. and essense around, gar. w. lobster quen.

Lausanne, Cooked w. court-bouillon, Génevoise sa. or cooked in dish w. minced onions and mu. w. white wine.

La Vallière, Cov. fi-fo. incrusted w. truf., Normande sa. w. crawfish butter gar. w. mu., oysters, crawfish quen. and milt of carp.

Lechartier, W. Bercy sa. w. fi-herbs, glazed.

Léopold, Cov. fi-fo. sprinkled w. corral and truf., half Génoise sa., half shrimps sa.

Liégeoise, Generally trout in jelly. See Escabèche.

Livonienne, Stuf. salp. of shrimps and mu. cov. fish sa.

Livournaise, Cooked in dish w. tom. sa. w. fennel, parsley, bread crumbs, baked.

Loïe Fuller, Fish in Medaillon shape cov. fi-fo., dec. w. ring, made of chopped truf., coral and pistachio, white, green and pink sa. around.

Lorgnette, Kingfish, smelts, etc. cut lorgnette shape, cov. Italien sa., baked.

Louisville, White Chasseur sa. w. fumet gar. green corn croquettes.

Louisette, Cooked in dish gar. w. mussels and shrimps, Bercy sa., baked.

Lutèce, Fish fried only milk and flour. Parisienne sa. and Parisienne pot around.

Lyonnaise, Quenelle of fish forcemeat, or fish, fried. sauté or braised w. smothered onions, white or brown sa. w. fumet.

Macédoine, Fish fried or poached gar. w. mixed fancy vege., thi. cre. sa. w. fumet according to fish.

Madeleine, Cov. cre. sa. w. crawfish butter, add shrimps and celery, cut in dice.

Magenta, Cov. fi-fo. sprinkled w. truf. and pistachio, Magenta sa. w. fumet around.

Maïda, In border Duchesse pot. fil. w. jul. of celery, pounded tom. sauté w. shallot, fish cov. Mornay sa. glazed.

Maintenon, Cov. Normande sa. w. crawfish butter, gar. dec. fish quen. and nuts of oysters.

Maître d'Hôtel, All broiled fish served Maître d'Hôtel, butter.

Manon, In border Duchesse pot. fil. w. asp. tips, jul. of truf. and mu. thi. cr. sa., fish cov. fine herbsw. fumet.

Mantoue, Stuf. fi-fo. and Duxelles cov. Italien sa., baked.

Marcelle, Cov. fi-fo. dec. in crust, fil. w. Normande gar. and sa.

Marchand de Vin, Cooked in dish, same as "Bercy," w. red wine reduced and glazed.

Maréchale, Cooked cov. Villeroy sa. and breaded English style, fried w. butter, gar. truf., mu.., shrimps, dec. quen., supreme sa. around.

Marguerites, Fish fried w. butter on sliced mu. cov. w. fumet w. taragon butter and chopped parsley.

Marguery, Generally fillet or sole po. gar. w. mussels and shrimps around, cov. fish sa. w. butter, glazed.

Mariné, "Marinate." All fish pickled w. olive oil, lemon juice, broiled, fried. See "Fritot" or pickled, served cold.

Marinière, "Mariner style." Gar. w. mussels cov. Marinière sa. or matelote sa.

Marquise, In border Duchesse pot. fish médaillon shape, cov. w. fi-fo., salmon mousseline, dec. shrimps sa. w. truf. in dice around.

Marseillaise, Cooked in dish w. chopped onions, tom., garlic, saffron, parsley and wh. wi., baked.

Martinière, Marinate in oil, broiled, mayo. sa. w. chopped walnuts.

Marsini, Cov. fi-fo., dec. w. truf. and sweet peppers, fish sa. w. nuts of oysters, fi. quen., truf. around.

Maryland, Cov. Newburg sa. w. Maryland butter, gar. w. small terrapin croquettes.

Mascotte, "Paupiette" in crustade fil. w. small quen. and truf., cov. w. fish sa.

Masséna, Cov. lobster sa. gar. fried oysters, Villeroy and scallop of lobster.

Matelote, Sailor fashion. Fish stew. Small onions and salt pork, fried in butter, fish moistened w. wine sa.,

cooked according to size of fish, thi. w. kneaded butter, add mushrooms.

Mathilde, Cov. Mexicaine sa. w. fumet.

Mazagran, Cov. fi-fo. dec., gar. mu., truf., Normande and tom. sa. w. essence around.

Mazarin, Cov. lobster sa., gar., dec. fish quen. and oysters Villeroy, fried.

Meissonier, Cooked in dish. See "Water Souchet" fish sa. and fi-herbs.

Melba, Breaded w. butter, broiled. Newburg sa. w. lobster butter and oyster crabs around.

Melunoise, Cooked in dish w. Robert sa. w. fumet or Matelote sa., baked.

Ménagère, Cooked in earthen dish family style. See Bercy." W. sliced mu. and red wine. Baked or salt codfish w. cre. sa., sliced boiled eggs and pot., chives and parsley.

Méphisto, Fish deviled and broiled or Papillote, diable sa. or cold sa. highly sea.

Messaline, On branch of spinach w. butter cov. Mexicaine sa. w. tom.

Metternich, Demi-glace sa. w. fumet and madeira wine and anchovy butter, gar. truf. around.

Meunière, "Miller's Wife style," sea. milk and flour, fried w. butter cov. Meunière butter.

Meurette, Matelote style, burned w. brandy.

Mexicaine, Paupiette style, gar. w. broiled mu., fil. w. tom. sauté, cre. sa. w. tom. sa. and green and sweet peppers in dice around.

Minerve, Stuf. salpicon of shrimps cov. fi-fo., dec. w. lobster claws, fish sa. around.

Mirabeau, Cov. fi-fo., dec. w. anchovy fillet, truf. and tarragon leaves, fish sa. and Génoise sa. around.

Miramor, On rice pilaf, sliced egg-plant between the fish, cov. Meunière butter.

Miss Maud, Cooked salt water, mustard Colman sa. w. shrimps, boiled English pot, cucumber salad.

Miss Paulette, Cov. fish sa. w. tom. and vermicelli glazed.

Mobile, Stuf. w. Duxelles and fi-her. cov. fi-fo. w. tom. pur., poa. chivry sa. around.

Moderne, Stuf. lobster salpicon, cov. fi-fo., dec., gar. w. mu., dec. quen. truf., lobster sa. around.

Mogador, Cov. fi-fo., dec. truf. on top, on border fi-fo. w. truf., Nantua sa. w. crawfish tails, stuf. heads of crawfish around.

Monseigneur, Cov. fi-fo., dec. Vénitienne sa. around and very small patties fil. w. shrimp salpicon.

Montebello, Cov. fi-fo., dec. Montebello w. fumet aorund, gar. w. mu., truf., crawfish tails, nuts of oysters.

Monte Carlo, Cov. fi-fo., dec. 4 aces made of truf. and sweet peppers gar. w. oysters, truf., shrimps sa.

Montespan, Cov. fi-fo., dec., mixed fish sa. and Béarnaise sa. w. essence around.

Montgolfier, Cov. Normande sa. w. jul. of lobster, mu., truf., gar. w. crust ornaments in puff paste "fleurons".

Montmorency, Fish incrusted truf. and mu. Italien sa. around gar. w. shad roe croquettes.

Montreuil, Fish fillet cov. half Normande sa. and half shrimps sa. separated by Pinette pot. covered same sa.

Morlaisienne, Gar. of mussels and shrimps, cov. Mornay sa. w. fumet and anchovies, glazed.

Morland, Stuf. w. milt pu. breaded w. chopped truf., cooked w. butter on border Duchesse pot. fil. w. mu. pu.

Mornay, All fish cooked and cov. Mornay sa. w. fumet, according to fish, sprinkled w. grated cheese and glazed.

Moules (Mussels). All fish gar. w. mussels w. beard and tongue taken out. Normande sa.

Mourier, Stuf. w. salpicon mu. and truf., cov. cre. sa. w. truf. essence and fumet w. madeira.

Mousse and Mousseline, Dec. mould or sprinkled, filled w. fi-fo. mousseline gar. and sa. according mousse. See "Timbale" and "Mousseline."

Murat, Fish cut in jul. dipped in milk and flour, sauté quickly mixed w. pot. and cooked artichoke bottoms cut in dice, gar. w. slice of tom. around, cov. Maître-d'Hôtel butter.

Nage. à la; Cooked in court-bouillon w. sliced vege. according to fish, cold or hot.

Nantaise, Gar. shrimps and bottom of artichokes in dice, cov. Nantaise sa.

Nantua, All fish cov. or gar. w. crawfish tails and Nantua sa.

Naragansette, Cooked and cov. w. Villeroy sa. breaded English style and fried, cre. sa. w. little necks clams around.

Navarin, Stuf. fi-fo. and Duxelles, po. sliced lobster on top or around, cov. Montebello sa.

Nelson, In border, Duchesse pot. cov. Morney sa. w. onion pu., glazed.

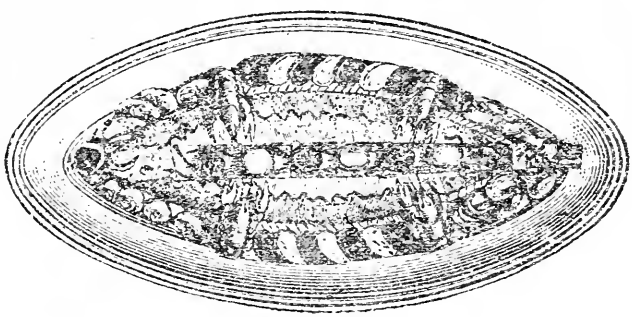
Nemours, Stuf. w. fi-fo. mousseline, gar. w. mu. quen. milt, thi. Normande sa., shrimp sa. w. shrimps around and slices of truf. on top.

Neptune, Lobster sa. or Newburg sa., etc., add different shellfish.

Nesle, Stuf. w. shrimps salpicon, cov. fi-fo., dec., gar. mu. and crawfish tails, fish sa. around.

Newburg, All fish cooked or thi. w. Newburg sa. and essence according to article.

Niçoise, Broiled, gar. of pounded tom. sauté w. olives, anchovies and anchovy butter on top.



Sole Normandy style

Normande, Gar. w. mussels, oysters, mu., shrimps cov. w. Normande sa., gar. on top, fried gudgeons, fried bread lozenges, trussed crawfish, head of mu. in center and slice of truf. around.

Norvégienne (Norwegian style), Cooked in dish w. thi. cre., sprinkled bread crumbs, butter and baked.

Œufs (Eggs), shad roe, etc. broiled, sautés, stuffed, gar. and sa. according to article.

Olympia, In crustade long or oval fil. w. salpicon, cov. Mornay sa. w. onions, pu. and fumet, glazed.

Ondines, Mousseline fi-fo. in mould, dec. or sprinkled coral, etc., gar. w. crawfish tails and truf., Nantua sa. around. See "Mousseline."

Opera, Cov. w. fish sa., glazed, gar. w. asp. tips and truf.

Oriental, Same as "Juive," w. saffron and chopped almonds.

Orléans, Cov. fi-fo., dec. same gar. "Chambord", shrimp sa. and Normande sa. around.

Orly, Fish in fillet pickled in oil and lemon juice, dipped in batter and fried, Orly sa. or cold sa.

Ostendaise, Cov. Normande sa. gar. w. oysters and shrimp croquettes, sliced truf. on top.

Otero, Belle; Baked pot. emptied, fil. w. shrimps, salpicon, cooked fish, cov. Mornay sa. w. fumet, glazed.

Pain, Fish loaf in fi-fo. in dec. mould (See "Timbals" and "Mousseline.") Divers gar. and sa. according to fish.

Palace, Cooked in dish w. shallots and minced mu. pounded tom., wh. wi. cov. Mornay sa., glazed.

Papillote, Fish sauté or broiled cov. w. thi. Duxelles sa., put in paper casing, baked, slices of ham or lemon according to desire.

Parmentier, Fish fillet cooked w. chopped shallots and wh. wi. gar. w. crushed boiled pot. cov. w. thin fish sa. and coction and fi-her., glazed.

Paramé, Broiled. See "Papillote," for Sardine.

Parisienne, Cooked w. wh. wine, gar. w. oysters, mu., truf., cov. Normande sa. w. crawfish butter, gar. w. dec. quen., Parisienne pot. around, sliced truf.

Pâtés (Fish Pies), Salmon pie, eels, lobster. See heading "Farces, Forcemeat." Generally cold.

Paul Bert, Cov. Parisienne sa. w. fumet gar. shrimps and pot. Parisienne.

Paupiette ou **Poupiette,** Sliced fish rolled, w. fi-fo., meat, braised w. fumet or wine, gar. and sa. according to fish.

Pêcheur, Matelote style, in tureen, baked.

Pilaf, Turkish dish, w. rice and onions, moisten fish stock, sea. divers style.

Pisane, On chopped spinach w. garlic and anchovies, w. butter, cov. Mornay sa. w. tom. and fumet, glazed.

Plat (Dish), Cooked in dish w. wine, stock, fumet, sea., etc., baked.

Plombière, Breaded w. Indian meal and fried cold sa.

Poché (Poached), In wine, fumet, court-bouillon, gar. and sa. according to fish.

Pochouse (See "Matelote"). Use any kind of fish, cooked w. red wine, burn w. brandy.

Pojarski, Chopped fish thi. w. fresh cre., bread crumbs and fresh butter, half and half, sea. made chop shape, dipped in melted butter and fresh bread crumbs, broiled gar. and sa. according to fish.

Polignac, Cooked in dish w. shallots and minced mu. cov. fish sa. w. paprika.

Polonaise (Polish), Same as "Israéliet," or fried w. Polonaise butter.

Pompadour, Cov. lobster sa. w. truf. in dice, gar. small lobster croquettes.

Pondichéry, In rice border, w. curry, cov. Pondichéry sa.

Pontigny, Cov. Matelote sa. gar. w. fi. quen. w. onion pu., shrimps, mu. and crawfish tails.

Portière, Fried in butter when cooked, cov. w. French mustard and butter Meunière, fi-herbs.

Porcupine, Incrusted or larded w. salt pork, broiled or fried.

Porte-Bonheur, Fillet of fish horseshoe shape, stuf. w. shrimps salpicon, horseshoe nails made w. truf. on top, gar. and sa. according to fish.

Portugaise, Cooked in dish, onions and sliced mu., pounded tom., sea., baked.

Poulette, Cov. Poulette sa. w. sliced mu., chives and fi-her.

Présidente, Cov. Normande sa. w. truf. pu., gar. dec. quen., fried mussels Villeroy, crawfish tails and whole truf.

Princesse, In crustade fil. w. asparagus tips. Suprême sa. w. essence and asp. butter sliced truf.

Printanière, Cov. cream sa. w. green butter and essence, gar. w. fancy vege.

Provençale, Cov. Provençale sa. w. fumet and anchovies gar. w. tom. sauté w. garlic or fried Meunière, gar. on top egg-plant jul. and fried tom., cov. Meunière butter.

Puységur, Same preparation as "Pajorski," broiled, cream sa. w. sliced mushrooms around.

Quenelles, Quenelles of fish. See under heading of "Farce," dec. or sprinkled, acording to fish, gar. and sa. facultative.

Quirinal, Cov. fi-fo. ,dec. Bordelaise sa. w. fumet, gar. crawfish quen., mu. and truf.

Quo Vadis, Same as "Daumont," in crustade made in shape of a Roman chariot, gar. w. trussed crawfish ahead of chariot.

Rabelais, Cov. fi-fo., sprinkled w. coral and fillet anchovies on top, fish sa. w. anchovy butter.

Rachel, Stuf. salp. of shrimps cov. fi-fo., dec. Normande sa. w. truf., gar. w. asp. tips.

Radziwill, Same as "Joinville," gar. w. cucumbers and olives.

Régence, Gar. w. quen. mu., truf., milt, crawfish tails Génoise or Normande sa.

Reine, In médaillon shaped cov. fi-fo., dec. sup. sa. around, gar. w. dec. quen. mu., truf.

Reichenberg, Cov. Normande sa. gar. small oysters, cov. Mornay sa., glazed.

Réjane, Cov. fish sa. w. water-cress butter, gar. w. roses made of Duchesse pot.

Revéloise, Cooked in dish cov. whi. wi. sa., sprinkled w. coral, chives and parsley, when cooked.

Rhodésia, On large sliced lobster American style, paupiette of fish poa. on top, cov. Américaine sa.

Riche, Cov. lobster or shrimps sa. w. truf. in dice.

Richelieu, Breaded English style, fried w. Maître d'Hôtel butter w. truf. essence.

Rigoise, Sliced pickled in oil and lemon juice, stuf. w. fi-fo. and chopped mu. rolled and breaded, fried, gourmet sa.

Ricja, Cov. Normande sa. w. Rioja wine and fumet, gar. w. slices of lobster.

Rochelaise, Matelote sa. gar. w. oysters, mu., mussels and milt.

Rollmops, Generally herring pickled and rolled w. aromatics.

Romaine, Fried Meunière gar. w. sliced onions, smothered, moistened wh. wi. and tom. gar. w. small truf.

Rosalie, Fried in oil, cov. w. shallots, onions, mu., garlic, chopped and fried in oil, lemon juice and parsley.

Rosemont, Same Portugaise, add w. Mirepoix in jul.

Rosine, Cov. fish sa. w. tom., gar. very small tom. fil. w. salmon mousseline.

Rothschild, Normande sa. and fumet w. champagne, gar. dec. quen. mu., whole truf.

Rôti, All fish roasted or baked, gar. and sa. according to fish.

Rouennaise, Marinière sa., white or red wine.

Royale, Cov. fi-fo., dec. w. a crown made of truf., gar. w. quen., mu., truf., crawfish tails, Parisienne pot.

Russe, Cov. Bordelaise sa. w. caviar and capers, chopped eggs, fennel and parsley or cooked in dish w. braised onions, carrots on top, fumet, baked.

Saint-Avertin, Fish sa. w. french mustard, gar. w. small pot. croquettes.

St. Cloud, Larded w. truf., po. Orly sa. around, gar. w. fried mussels.

St. Germain, Butter and bread crumbs, broiled, Béarnaise sa., gar. hazelnut pot.

St. Henri, Butter and bread crumbs broiled on hedgehog pu.

St. Honorat, Butter and bread crumbs, broiled, gar. w. tom. sauté, Béarnaise sa. w. mint.

St. Jean, Poa. cov. Béarnaise and chivry sa. w. fumet gar. Parisienne pot.

St. Laurent, Dipped in butter and bread crumbs, broiled, on broiled mu. or pu., gar. Parisienne pot.

St. Leu, Gar. mu., shrimps, oysters, truf., cov. Normande sa., glazed.

St. Malo, Gar. w. mussels and shrimps cov. Normande sa. w. anchovy butter.

St. Mandé, Cov. Matelote sa. Marinière style.

Ste. Ménéhould, Butter and bread crumbs, broiled haché sa. w. fumet, gar. fried mussels Villeroy.

St. Nazaire, Cov. fish sa. gar. around w. small shell of lobster and oysters, puff paste fleurons.

St. Valéry, Gar. w. shrimps and mu. cov. fish sa. w. fumet, glazed.

Salade Parisienne, Sliced fish poa., pickled French dressing on shredded lettuce, gar. w. bouquet to alternate around fresh tom., beets, hard eggs, pot., all cut in dice, sea. w. French dressing, fish cov. remoulade sa.

Sauvigny, Cooked in dish w. sliced mu., wh. wi. and fi-her.

Sémillante, Fish poa. cov. Normande sa., gar. w. dec. quen., fried oysters Villeroy, small fried eggs in oil.

Sénonaise, Cov. Matelote sa. w. anchovy butter, glazed.

Sicilienne, Breaded English style, fried in oil, wh. wi, tom. cut in dice, hard egg, anchovies, capers.

Solognote, Fish pickled w. vinegar and pounded pignons sea. and condiment. Enveloped in ordinary paste and oil paper, covered w. hot ashes, cooked 1½ hrs. before served clean the paste, also baked.

Soto Mayor, Breaded and fried. Cream sa. w. sliced mu. and fumet.

Soubise, All fish sa. w. onions pu., glazed.

Soufflés, All fi-fo. mousse in crustade, cassolettes, divers styles according to article. See "Timbale" and "Mousseline fi-fo."

Sous Cloche, Poa. or fried on toast, cov. w. thin wh. wi. sa. and jul. of mu. or sa. according to fish. (Under Bell.)

Stéphanie, Same as "Chauchat," add sliced truf.. glazed.

Suédoise (Swedish style), Boiled fi. w. parsley, pot. and cre. sa. w. cucumbers or Suédoise butter.

Suffren, Larded w. anchovies fillet, poa. tom. sa. w. fumet and anchovy butter.

Sultane, In crustade cov. fish sa. w. sweet pepper pu. or butter, dec. fi. quen. crescent on top.

Sur Planche, All "Planked fish" borded w. Duchesse

pot, cooked in oven, served divers butter or sa. according to fish.

Suzanne, Cov. fi-fo. cov. Polignac sa. gar. w. milt.

Suzette, In border fi-fo. cov. Joinville gar cut in jul. and sa., glazed. (see Joinville.)

Tartare, All fish broiled or fried w. tartar sa.

Terrine (In tureen), Fish pie cooked in tureen or fish forcemeat, cold w. jelly.

Théodora, Cov. fi-fo., dec. w. Normande, Vénitienne and lobster sauces.

Timbale, Mould sprinkled or dec. See "Timbale" and Mousseline," gar. and sa. according to article.

Tortue, Turtle style, larded w. anchovies fillet. Tortue sa. w. fumet.

Tosca, Stuf. w. shrimp salpicon, cov. shrimp sa. w. shrimp coulis, sliced truf. on top.

Toulonnaise, Cov. w. fish sa. w. fumet, gar. w. quen., mu., truf., olives.

Toulousaine, White matelote sa., gar. w. quen. mu., small onions and truf.

Tourte, Puff pie crust, ancient name for Vol-au-Vent. Gar. w. fish or shell-fish., gar. and sa. according.

Tourville, Gar. around w. mu., mussels, truf., cov. w. Mornay sa. and fumet, glazed.

Traviata, Cov. fi-fo., dec., gar. w. crawfish tails and mu., fish sa. and Nantua sa. around.

Trouvillaise, Gar. mussels and shrimps, cov. Normande sa. w. shrimps butter.

Turban, Mould turban shape, sprinkled or dec., filled w. fi-fo., gar. or salpicon in center, gar. and sa. according to fish.

Upsala, Cooked w. fennel, cov. fish sa. w. chopped fennel.

Urbain Dubois, Poached cov. Mousseline fi-fo., cov. Normande sa., w. crawfish butter, gar. w. dec. quen. and whole truf.

Valaisienne, Cooked w. Swiss wine, add Génevoise sa. w. chopped gerkins and capers.

Valencia or Valencienne, Spanish style, in border risotto Valencienne. See "Risotto," fil. pounded tom., fish on top, cov. w. Maximilien sa. w. fumet.

Valentine, In crustade, heart shape, fil. w. lobster salpicon, fish cov. fi-fo., dec. w. heart.

Valentino, In long crustade fil. w. risotto Italian, cov. Mornay sa. w. fumet, glazed.

Valois, Gar. w. shrimps, cov. Valois sa. w. fumet.

Valvin, Larded w. anchovy fillet poa. or in papillote style, bake, cold sa.

Vanderbilt, Cov. fi-fo., dec. Newburg sa., w. crawfish butter, gar. w. crawfish quen., mu., truf. and oyster crabs.

Vatel, Breaded, fried, fish sa. w. sliced mu. and fumet, sprinkled coral and parsley.

Vaucluse, Fried Meunière style in olive oil.

Vénitienne, Fish cov. w. chivry sa. essence.

Verdi, Gar. w. lobster, truf. and macaroni in dice, cov. Morney sa. w. fumet, glazed.

Véron, Butter and bread crumbs, broiled, Véron sa.

Véronique, Baked w. seedless grapes, sea.

Vert, au; Generally eels. Belgian style. Marinière sa. moistened w. Louvain beer and sea. w. shredded sorrel, taragon, salad-burnet, chives, parsley, hot or in jelly.

Vert-pré, All fish served w. green herb sa. or green gar. according to fish.

Victoria, Gar. w. lobster and truf. in dice, cov. lobster sa., glazed.

Vierge, All fish w. white matelote sa., gar. optional.

Villeroy, All fish cooked, dipped in Villeroy sa., breaded English style and fried, cold sa. or Villeroy sa.

Vin Blanc (White Wine), All fish moistened w. wine, add Velouté or fumet essence, thi. same Normande sa. or kneaded butter, according to style.

Vin Rouge (Red Wine), Same whi. wi.

Virginia, In border of sweet pot. fil. shrimps and oysters, fish cov., cre. sa. w. fumet, glazed.

Vivandière, Stuf. w. Duxelles cov. tom. sa., w. fumet, chopped taragon and chervil.

Vol-au-Vent, Large patties, shell gar. w. divers fish and sa. according to fish.

Waleska, Gar. w. slices of lobster, cov. Mornay sa. w. essence, glazed, sliced truf. on top.

Water Souchet (Dutch Waterzootje), a light soup and fish prepared w. fish and vege. See "Souchet sa."

Waterzoeï, Court-bouillon w. whi. wi. and fresh water fish. See Soup "Nord Bouillabaisse."

Whitney, Gar. w. lobster. mu., truf., cov. cre. sa. w. fumet.

Wilna, Fish cov., redu. fumet w. grated horseradish, gar. w. choucroute or separately.

Yvette, Cov. fi-her., sa. w. fumet, glazed, gar. w. emptied small peeled tom. fil. w. salmon pu. around.

Zaza, Deviled, bread crumbs, broiled, deviled sa. around gar. deviled small pot. croquettes.

HARD CLAMS (Clovisses)

SOFT CLAMS (Papillonnes)

BIVALVES, SHELLFISH, MOLLUSKS

Bivalves, Crustacés, Mollusques)

The preparations for above articles are very much the same as oysters. They are served on half-snells, cocktails, fritters, stuffing, fried, Marinière style, steamed, baked with a variety of garnitures, not forgetting the clam chowder and the clam bake party. The soft clams are prepared in the same manner but are much more delicate; be careful that they do not break in the cooking.

NOTE—Either hard or soft clams may be used, except when otherwise noted, or mixed with all kinds of shellfish, garniture and sauce according to name.

Abbreviations: Same as those heading "Fish."

Alexandra, Soft, w. cooked celery in dice, thi. Newburg sa., w. paprika, in chafing dish.

Ancienne (Ancient style), Cooked in shell w. sliced bacon on top, paprika, butter, baked, fi-her.

Au Four (Baked), Gar. sa. or butter according to clams

Batelière, Cooked in shell w. sticks of larding pork and spice, sprinkled white wine, fi-her. and butter, baked.
Beignets, Same as "Fritters."
Bouillon, Clams cooked w. little water, bunch celery sea.
Bordelaise, Marinière sa. w. garlic, fi-her.
Bourguignonne, On half-shell cov. w. Marchand de Vin butter, baked.
Créole, Cooked cut in dice, mixed w. Créole, stuf. in shell, baked.
Cocktail, Raw, served in glass w. cocktail sa., ice around.
Demi-Coquille (On half-shell), Laid on ice, served Mignonette sa. and lemon.
Fantaisie (Fancy), Chopped raw hard clams w. lemon juice, chopped shallots and chives on half-shell, cov. w. Mignonette sa., laid on ice.
Farcis (Stuffed).See "Créole," or divers styles.
Fritters, Chopped clams sea., mixed w. flour, milk, eggs and fi-herbs, fried in butter.
Grant, Cooked chopped w. green peppers in dice, fried in butter, thi. Béchamel on toast.
Jus, Clam bouillon, reduce.
Parisienne, On half-shell w. escargot butter, baked.
Provençale, Cooked w. shell, w. chopped shallots, garlic, pounded tom., sea., chopped parsley.
Pompadour, Poached, half-shell, cov. cre. sa. w. crawfish butter, glazed.
Vapeur, Wash, cook in steam, serve w. juice separately, also drawn butter.
Steam, Same as "Vapeur," served w. melted butter.

CLAM-BAKE
(Pique-Nique aux Clovisses)

A clam-bake is one of the most primitive styles of cooking in America and is generally given at the seaside in the month of July. Dig a hole in the ground, cover the bottom wth flat stones, in the form of a well

two or three feet long; make a large fire, enough to make the stones red. When there is nothing left but the ashes make a bed of sea-weeds. Put in small packages (according to the number of guests) the clams, a small lobster, one-half chicken, fresh corn, a crab, some sweet potatoes and a sea bass, tie the cloth tight. Put all of the packages in hole and cover with sea weed. Cover again with a piece of strong canvas, and recover with sand. The heat of the stones and the steam cook it thoroughly. After a couple of hours take off the sand very carefully and serve. One does not need any culinary capacity for this primitive style of cooking. The clam-bake is served at all sea-shore dinners, in small baskets, but these are only cooked in steam.

The Barbecue

The barbecue is a picnic of meat or large game, roasted or broiled on red hot coals. Mexican style: meat highly seasoned with aromatic herbs, put in small bags, and cooked in the ground.

CRABS

Crabs differ in their size and color, excepting the sea crabs or the countries where they are caught. Deep water crabs only should be eaten, but unfortunately it is not written on the shells.

The meat of the crab should be white. It has a delicate taste, but is indigestable. Hard crab meat is sold already prepared. Take the meat out of the shell and be careful not to break the pieces. Have the sauce ready and mix it in gently. It is very necessary to take out all of the small bones of the crab.

SOFT CRABS (Crabes Mous)

Soft crabs are a transformation of hard crabs which change their shells two or three times a year. It is remarkable that during the months from March to

October the soft crabs are always accompanied by the hard crabs and at the slighest noise they cover the soft crabs with their bodies. The lungs and tails of the soft crabs should be taken out and washed.

HARD CRABS (Crabes Durs)

Abbreviations: Same as those for "Fish."

Bordelaise, Meat mixed w. Bordelaise sa. or Mirepoix Bordelaise.

Brochette, Claws alternate w. bacon. Broiled divers sa., highly sea.

Bouillis (Boiled), Cooked in salt water w. aromatics, 10 to 15 min., cold sa.

Canapé, Meat preparation, hot or cold, mixed w. divers sa. according to the name.

Casserolette, Meat served in casserolette, silver, crustade, porcelaine, etc., gar. and sa. according to the crab.

Cocktail, Crab meat in a glass or emptied green pepper, w. cocktail sa.

Court-Bouillon, Boiled in court-bouillon. See "Fish Court-Bouillon."

Créole, Meat w. créole sa. in rice border.

Croquette, Meat thi. w. Béchamel sa., breaded English style, fried gar. and sa. according to article.

Croustade, "Crustade" meat, thi. acocrding gar. and sa.

Dewey, Meat thi. Newburg sa., mixed w. cooked boneless frog's legs, oyster crabs, fresh mu., green and swect peppers, served in chafing dish, or baked in shell.

Diable, "Deviled crab" meat thi. w. cre. sa., sea. in crab shell, deviled, baked.

Entre-Nous, Meat thi. Newburg sa. w. sliced mu., oyster crabs, soft clams cooked on top, served in chaffing dish.

Gratin, Meat thi. cre. sa., in border Duchesse pot, baked.

Farcis, "Stuffed crab's" meat thi. w. sa., baked. sweet peppers.

Feuille, Meat served on lettuce leaves, gar. and sa. according to the name, dec. on top.
Lorenzo, On canapé. See "Canapé."
Louis, Cold, on shredded lettuce, cov. w. Thousand Island dressing, boiled sliced eggs around.
Louisianaise, Meat thi. w. cre. sa., okra, green corn,
New Orleans, Meat w. green and sweet peppers, okra, pounded tom., chili sa., highly sea.
Ravigote, Meat mixed w. Tartare or Ravigote sa., in shell, decorated on top, highly sea.
Royale, Meat thi. Newburg sa. w. oyster crabs, cooked celery in dice w. truf.
Salade, Meat in salad w. mayo. sa, or French dressing, dec. according to article.
Sauce, All sauces according to style.
Tartare, Meat dressed in lettuce leaves, w. Tartare sa.

SOFT SHELL CRABS (Crabes Mous)

Créole, Fried in butter, add Créole sa., rice separately.
Frit (Fried), Dipped in milk and flour and fried, or breaded English style, cold sa. and lemon.
Grillés, Broiled on toast, butter, lemon or divers sa.
Marinière, Sauté in butter, w. Marinière sa.
Meunière, Dipped in milk and flour, sauté w. butter, cov. w. Meunière butter.
Nage, See "Fish Court-Bouillon," w. wi. and aromatic condiments, served cold or hot.
Pickled, Same as à la Nage, add vinegar, highly sea.
Sous Cloche (Under Bell), Cooked w. butter on buttered toast, fi-her. and cov. w. bell, divers sa.

CRAWFISH (Ecrevisses)

Crawfish is considered a very choice aliment. The Crustacés, Bisque Soup, à la Bordelaise, en Buisson and à la Nantua, all have a universal reputation. To accommodate guests who are not experts in removing the shells, they can be served without.

NOTE—Before cooking, remove the intestinal bowels.

Abbreviations: Same as those for "Fish."

Américaine, See "Lobster Américaine." Same sa.

Bordelaise, Sauté w. Mirepoix, Bordelaise, burned w. brandy and wh. wi., Velouté sa., reduce sea., butter and fi-her.

Buisson, A cluster of crawfish, served cold, cooked w. court-bouillon aromatics, highly sea.

Coquille, Crawfish tails served in silver or scallop shells, thi. divers sa. according to the name, Nantua, Mornay, etc., cold in aspic w. jelly.

Liégeoise, Cooked in court-bouillon, redu., butter and fi-her.

Magenta, Mirepoix Bordelaise, cut thin, fried in oil same as Bordelaise, add pounded tom., chopped green basil.

Marinière, Tails sauté in butter, Marinière sa.

Mousse or **Soufflés** (See "Farces Crustacés"), In dec. mould or sprinkled, crawfish fo. meat, Nantua sa.

Nage, Cooked in court-bouillon, highly sea., hot or cold. See "Crab."

Nantua, Tails without shell in Nantua sa.

Œuf, Egg, crawfish fo. meat, in pigeon's egg shape or salpicon, divers sa., served in nests.

Voitaire, Tails without shell in American sa.

FROGS' LEGS (Grenouilles)

Frogs are considered a great delicacy. The English call the French "Jack Frog" and we return the compliment by calling them "John Bull."

Notwithstanding this criticism we are the masters in preparing them. The frog, to be good, should be eaten very fresh, and this is a simple method. Sprinkle with salt, and if the nerves contract, they are fresh; if not, they should not be eaten. All preparations for cooking frogs are excellent, such as: fried, sauté, à la Poulette, etc. Frogs, nowadays, are served boneless to facilitate the service.

Abbreviations: Same as those for "Fish."

Bordelaise, With or without bones, sauté w. butter on Bordelaise sa.

Bouillies (Boiled), Cooked w. court-bouillon, ready for divers styles.

Canadienne, Boneless, w. Newburg sa., in crustade, cov. w. fish fo. mousseline, baked five minutes.

Croustades, All kinds of frog meat, served in crustade, gar. and sa. according to the name.

D'Antin, Sauté w. butter and chopped mu., thi. Colbert sa., fi-her.

Duquesne, In mould, sprinkled w. coral, surrounded fish fo., center filled w. boneless frogs, thi. Newburg sa., same sauce around.

Figaro, Sauté in butter, w. onions, green and sweet peppers, cut in dice, pounded tom., sea., fi-her.

Fines-Herbes, Sea. lightly in flour, sauté w. butter and fi-her.; chopped shallots facultative.

Frites (Fried), Sea., milk and flour or breaded English style; also fried in butter, served divers cold sa.

Gratin, Boneless, in border, in shell, baked, gar. and sa. according to the style.

Grillées, Lightly marinated w. oil and lemon or butter. "Broiled," cold sa. or hot.

Lilloise, Sauté w. scraped pork, pounded tom., anchovy essence, taragon, butter.

Marinière, Sauté w. butter, Marinière sa.

Meunière, Sea., milk and flour, sauté w. butter, cov. w. Meunière butter.

Mousseline, In mould, dec. or sprinkled, fo-meat. See "Timbale" and "Mousse," gar. and sa. according to the name.

Omelette, Cooked, boneless, sauté w. butter and mixed w. eggs.

Nymphe, Legs poached in w. h. wi., when cold cov. w. chaud-froid sa., add coulis of crawfish and paprika, dec. w. taragon and chervil leaves, in champagne jelly.

Paysanne (Peasant style), Sauté and butter, thi. w. cre. sa. and chives.

Poulette, Sauté w. butter ,add poulette sa., chives.

Princess, Boneless, in cassolette or cotelette shape, gar. w. asp. tips, cre. sa. around.

Provençale, Sauté w. butter and shallots, pounded tom., garlic, fi-her.

Renaissance, Boneless, in crust or fancy basket, thi. Newburg sa., sliced truf.

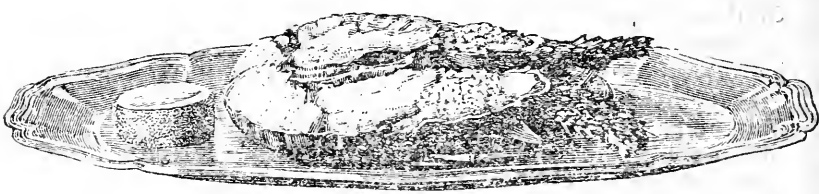
Sous Cloche (Under Bell), Boneless, in Marinière sa. or another, on toast.

Timbale, Boneless, dec. mould or paste, gar. and sa. according to the name.

LOBSTERS and SPINY LOBSTERS

(Homard et Langouste)

In culinary art the lobster is considered one of the best of the deep-sea fishes. There are a great many different varieties, and also different styles of preparation, which makes them an aliment of first choice.



Baked Spiny Lobster

Lobsters should be brought into the kitchen alive. They are of a dark green color and become red in the cocking. Never cook a dead lobster, nor eat any canned ones, as they are generally indigestable and sometimes poisonous. The spiny lobster is prepared in the same manner as the lobster, only the meat is harder.

REMARKS—For lobster meat for divers uses, see under heading of Salpicon.

Abbreviations: Same as those for "Fish."

Armenonville, Tails cooked and sliced, thi. w. Newburg sa., crawfish butter and fresh jul. of mu., truf., chafing dish.

Américain, Sliced raw, sauté in oil and butter, sea., moistened w. wh. wi. and burned brandy, chopped shallots and tom., glace meat, fish fumet, cayenne pepper, chopped parsley. cov. and cook 20 min., take out the lobster, reduce the sa. w. chopped coral, butter, taste and cov. the lobster. (Creation of Peter's Café Américain, Paris.) Served in silver timbale.

Anglaise, Tails sliced, cre. sa. w. sliced mu. and bottom artichokes.

Archiduc, Tails sliced, burned w. brandy, moistened w. madeira or port wi., thi. cre., butter.

Aspic, In dec. mould, sliced, cov. chaud-froid sa. in jelly.

Belleclair, Tails sliced, thi. Newburg w. Paprika and sweet peppers, fil. in lobster shell, glazed.

Bonnefoy, Sliced raw, same as "Américaine," add Mirepoix composition, sliced in triangle shape w. sliced fresh mushrooms.

Bordelaise, Sliced raw same as "Crawfish Bordelaise."

Bouilli (Boiled), Cooked in court-bouillon w. aromatics, 15 to 30 min. according to size. It is best to let cool in courtbouillon; cold, split in two, take out intestinal bowels. Cold sa.

Britannia, Tails sliced, thi. Newburg sa., add tom. sa. w. sliced mu. and bottom artichokes.

Broche (Roasted on the spit), Split raw or baked in oven, served chili sa., melted butter, deviled sa.

Brochette, Tails sliced on skewer, put between bacon and mu. butter, bread crumbs, broiled, serve butter, deviled sa. or cold sa.

Cardinal, Boiled, split, take out of the shell, fill the shell w. mu. salpicon at bottom, sliced bottom on top, thi. w. Nantua sa., baked or glazed.

Cettoise, In border rice curry, gar. w. tails sliced Bordelaise style. See "Crawfish Bordelaise."

Clarence, Boiled, split in half, take out of shell and fill shell w. rice curry at bottom, sliced lobster, cov. cre sa. w. curry, glazed, sliced truf. on top.

Columbus, Tails sliced on Américaine sa., strained mixed w. white and green fish quen. and truf. in jul

Cocktail, Sliced in glass or emptied green pepper, cock tail sa., ice around, or separated cocktail sa.

Coquille (Shell), Tails sliced, cov. chaud-froid sa., dec in shell w. jelly or hot shell, fil. lobster salpicon baked in oven, gar. and sa. acocrding to the name.

Côtelettes, Salpicon or lobster fo-meat, chop shaped poached, breaded or fried, divers gar. and sa.

Court-Bouillon, See "Bouilli." Served cold or hot.

Créole, Tails sliced w. Créole sa. in rice border.

Croquette, Salpicon of lobster, thi. cre. sa., breaded Eng lish style, fried, gar. and sa. according to the name.

Dugléré, Split in two. Bordelaise style. See "Craw fish Bordelaise," w. chives and chervil.

Farcis (Stuffed), Split in half-shell, stuf. w. lobster sal picon, divers style according to the name. Baked.

Fresme, Tails sliced, sauté, thi. Newburg sa. w. truf. mu. quen.

Gourmets, Split, cooked tails sliced, thi. Gourmet sa. ir half-shell, glazed.

Grillé (Broiled), Split raw, sea. butter or oil, cooked slowly on broiler, serve melted butter and lemon or sauce.

Hongroise (Hungarian), Tails, sliced, sauté w. paprika moistened w. thi. cre. or Hongroise sa.

Indienne, Tails sliced sauté w. curry sa. in rice border

Lapérouse, Tails sliced, Médaillon shape, cold, cov Vincent sa., add jelly, sprinkled w. coral, borde yellow butter, eyes in center made of truf., chopped jelly around.

Liqueur d'Abricot, Tails sliced, thi. Newburg sa. w little curry and liqueur d'Abricot, in chafing dish.

Louis, Sliced on shredded lettuce, cov. w. Thousand Island dressing.

Maison d'Or, Tails sliced, "Bordelaise." See "Crawfish Bordelaise," gar. around small caviar canapé, hear shaped.

Maryland, Tails sliced, sauté, moistened w. sherry wi. and thi. cre. w. Maryland butter.

Mayonnaise, Boiled, cold, split in half, mayo. sa. or in salad w. celery, cov. mayo. sa., dec. lettuce around.

Méphisto or **Minerve,** Whole tails cooked, sauté w. anchovy butter, cayenne pepper in chafing dish, burned w. fine champagne brandy on the table.

Miramore, Tails sliced, sauté, w. Newburg sa. w. green and sweet peppers in chafing dish.

Mousse or **Mousseline,** In mould, dec. or sprinkled or special mould ball, dressed on individual crown shape made in noodle paste, lobster sa. around. See Farces, Timbales and Mousses.

Néva, Slice, cov. mayo. sa., dec., dressed on whole dorsal shell, gar. w. lettuce and jelly.

Newburg, Tails sliced, sauté w. butter, moistened w. sherry wi. and thi. cre., thi. w. yolk of eggs and cre.

Palestine, Tails sliced, sauté in oil, thi. curry sa. border of rice pilaf.

Panier (Basket). Made on spaghetti or noodle paste, mousseline lobster, fo-meat, egg-shaped, divers sa. according to the name.

Parisienne, Sliced, cov. mayo. sa., dec., dressed on whole dorsal shell, open in center, fil. w. Russian salad, slice on top, gar. around w. artichoke bottoms fil. w. Russian salad, lettuce heart, and boiled hard eggs.

Pilaf, Turkish style, lobster cooked, cut in dice, fried w. onions and rice, divers styles.

Provençale, Tails, sliced, sauté, add Provençale sa. w. pounded tom., garlic, fi-herbs.

Queues, Whole tails or sliced, divers styles, gar. and sa. according to the name.

Rougemont, Tails sliced, sauté w. Burgundy wi., w. jul. of carrots, celery, onions, leeks, smothered, thi. tom. sa., rice separately.

Russe (Russian style), Same as "Parisienne," gar. half hard white egg, fil. w. caviar, mould of small Russian salad around.

Salade, Same as "Mayonnaise," divers styles.

Sherry Louis, Split in half, raw, baked, cooked, take out the meat, cut in slices, sea. put in the shell, cov. w. sherry butter. Baked.

Soufflé, In cassolette. Silver casserole, case. See Farce, Timbales and Mousselines.

Stuffed, Same "Farcis." Divers styles.

Tails, See "Queues," according gar. and sa.

Thermidor, Split in half, baked, take out the meat, thi. w. deviled and Béarnaise sa. mixed, baked or glazed.

Tourville, Tails sliced, sauté, thi. Mornay sa. w. mussels, oysters and truf., glazed.

Winterthout, Spiny, split, thi. slice, sauté w. butter on Nantua sa., fil. the shell, grated cheese on top, quickly glazed.

MUSSELS (Moules)

The ordinary mussel which is found on the sea-shore, resembles the oyster. But everybody cannot eat mussels, as sometimes it causes nettle rash or symptoms of poisoning. In case of poisoning give the person a lemonade with a few drops of ether in it. Mussels are used in a multitude of fish garnitures. The Marinière Mussels are the best. Clean thoroughly and put in water with a little salt, before they are served and do not use raw mussels that are opened when bought.

NOTE—See Cuisson (Cooked) of mussels for divers uses.

Abbreviations: Same as those for "Fish."

Bordelaise or **Provençale,** Same Marinière w. garlic.

Catalane, In half-shell. Chopped onions, pimentos, pounded tom., garlic, smothered w. butter, thi. fish sa. and mussel juice, cooked mussels, fil. mussel shells, baked.

Cuisson, Cooking of mussels in white wi., white pepper, a small quantity of salt, little butter, juice of a lemon, an onion cut in large pieces, a branch of celery, cover and put on hot fire. Do not stir. When cooked pour the juice off and put mussels back in sauce pan, if they are not to be served immediately. Take out of the shells, according to article.

Flamande (Flemish style), Mussels cooked w. sliced onions, celery, sea., little water, served natural w. mustard, diluted w. vinegar.

Frites (Fried), Same style as the one used for Fish.

Marinées, Pickled w. oil, vinegar, sea., for relishes.

Marinière, When cooked keep the mussels which are attached to the shell only. Fry, chopped shallots, moisten lightly w. juice of mussels, thi. w. kneaded butter, sea. or fish Velouté, finished w. good piece of butter and chopped parsley, cov. w. mussels. See "Cuisson."

Naturel, Mussels cooked and served plain, steamed.

Poulette, Take mussels out of the shell w. Poulette sa., w. juice of mussels.

Toulousaine, Take mussels out of the shell, thi. w. fiher. sa. w. juice of mussels, on rice border.

Villeroy, Mussels cooked, take off the beard, cut the tongue out, cov. w. Villeroy sa., breaded English style and fried, served alone or for garnishings.

OYSTERS AND OYSTER-CRABS
(Huitres et Crabes d'Huitres)

The oyster is an ancient aliment of first choice. They are good only in the months which have "r," that is to say, from September to April. The fecundity of the oyster is remarkable. The oyster is hermaphrodite and hatches eggs two or three times in the year, which produce about two millions. The oyster should be eaten alive, and it is strange to say that it is one of the rare animated things that man will eat.

The American is master in the art of eating oysters,

especially cooked ones. Every city has its specialty. Let us eat then oysters "in every style."

Oyster-Crabs are served generaly fried or à la Newburg, as garniture or sauce for fishes.

Abbreviations: Same as those for "Fish."

Américaine, Po. in half shell, cov. Américaine sa., baked.

Ancienne (Ancient style), on half-shell, bacon on top, w. paprika butter, baked.

Anglaise (On horseback), Oyster on skewer, enveloped w. bacon, broiled or fried English style.

Atteraux, Po. on skewer, cov. Villeroy sa., breaded English style and fried.

Baked, Divers styles in shell w. ketchup, chili sa., etc.

Baltimore, Broiled on toast, w. cooked celery, cov. w. cre.

Beignets (Fritters), Dipped in batter and fried.

Belleclaire, Broiled on large mushrooms on toast, sliced Virginia ham on top, cov. Maître-d'Hôtel butter.

Bellevue, Po. w. celery in dice, paprika, thi. cre. and sherry wine.

Benoîton, In cocotte, gar. w. large mu., oysters w. chopped shallots, bacon and fi-her., baked.

Bercy, In shell, baked w. Bercy butter.

Bouchées (Patties), Po. cut in dice or whole, gar. and sa. optional.

Brochettes, On skewer, alternate w. bacon and mu., broiled, served w. butter, on toast, or sauce.

Bourguignonne, On half-shell, cov. w. Marchand de Vin butter baked.

Cocktail, Oyster cocktail served in glass or half-shell, cocktail sa., ice around; or in aligator pear, or green pepper, etc.

Coquille, In silver shell or scallop shell, thi. w. cre. sa. or sa. according to oysters.

Croquette, Po. salpicon of oysters, breaded, fried divers sa.

Demi-Coquille, Served on half-shell, ice around, w. lemon or cocktail sa.

Dilly-Dally, On half-shell, fil. w. chopped sweet pickles and paprika butter, baked.

Dos de Cheval (On horseback), See "Anglaise." Broiled.

Dumas, On half-shell, cov. w. mixed Béarnaise sa. and all sa. w. chopped mu., highly sea., baked.

Escalloped, Baked w. bread crumbs, etc.

Fancy Roast, Oysters, cooked w. butter, sea. tom. ketchup w. green peppers.

Farcies, Po. split stuf. salpicon or pu. breaded English style and fried; cold see Médaillon.

Favorite shell fil. w. cre., sa. Oysters, po. on top, w. sliced truf., cov. cre. sa. w. oyster crabs, glazed.

Florentine, Shell fil. w. spinach cre., oyster cov. w. Mornay sa., baked or glazed.

Frites (Fried), Dipped in milk and eggs, sea., drained, roll in flour or crumbs, fried in hot butter, turn over after brown, or breaded English style and fried. Cold sa. or served in emptied bread loaf.

Frisco, Sauté, w. green and sweet peppers on toast, highly sea.

Garniture (Garnished), Cooked w. juice when cooked remove beard and nerves, keep in the juice before eating.

Gratin, Prepared w. divers sa. and crumbs, baked.

Grillé (Broiled), All oysters broiled, dipped in butter and rolled crumbs, broiled on toast, deviled, divers gar. and sa. according to oysters.

Indienne, Po. w. curry sa. on rice border.

Hang Town, Fried oysters w. sausage cake and omelet, baked, bacon on top.

Hongroise, Po. on paprika sa., on rice border, or breaded and fried.

Louis, Po. cold on shredded lettuce, cov. w. Thousand Island dressing, boiled sliced eggs around.

Louise, Po. thi. cre. w. paprika, lobster butter and sliced cepes sauté.

Maréchale (Marshall), Po. dipped in batter, fried, divers sa.

Médaillon (Médaillon shape), Po. cold, fancy oysters, cov. w. divers cold sa. w. jelly, dec. and border w. butter of divers colors.

Mode du Sud, Oysters, po. mixed w. tripe Créole style, oysters predominant, in border of rice.

Mornay, In half-shell, fil. w. Mornay sa., oysters on top cov. w. Mornay sa., w. oyster juice, cheese, glazed, or in border w. Mornay sa., glazed.

Nantucket, In shell w. chopped onions, grated horse-radish, sliced bacon, paprika, butter, baked in oven.

Neptune, All mollusks and shell fish mixed w. divers sa. and gar. according to name.

Newburg, Po. thi. Newburg sa., chafing dish.

Ombrelle d'Ostende, Sauté in large mushroom on toast, center fancy handle w. bow made of ribbon, oysters around, sliced bacon on top, divers sa. according to name.

Omelette, Po. and cre. sa. fil. omelet, gar. w. oysters, cre. sa. around.

Parisienne, In half-shell, cov. w. escargots butter, a few fresh bread crumbs on top, baked.

Polonaise, In half-shell, baked, cov. Polonaise butter.

Provençale, In half-shell, cov. w. Provençale sa. or same Parisienne.

Philadelphia, Broiled on toast, cov. w. thi. hot cre.

Poulette, Po. w. Poulette sa. w. oysters juice.

Remick, In shell, cov. Remick sa., crumbs, baked.

Roast, Pan roast on toast w. fi-her. or baked plain divers styles. Ancien Casino, fancy roast w. catsup, peppers roast, etc.

Ravigote, In shell, cov. Ravigotte butter, baked.

Russe, Po. w. green peppers and shrimps, thi. w. hot Russe sa.

Savory, Po. on hollow toast, cov. w. cheese soufflé, baked.

Scallop, Po. thi. cre. sa. on earthen dish, crumbs, baked.

Soufflés, Oyster fo-meat. See "Timbales and Mousseline sea. foods". Mix all kinds of mollusks, divers gar. and sa.

Soup or Stew, See "Soup", po. w. juice, add thi. or thin cre. sa. or milk.

Steam, Cooked w. steam or cov. pan, serve juice separately and melted butter.

Viennoise, Wiener style. Same as "Hongroise."

Villeroy, Po. after cold, cov. Villeroy sa., breaded English style, fried.

Virginia, Oysters raw between two slices of Virginia ham, breaded English style, fried.

Wladimir, In shell, fil. w. caviar, cov. Supreme sa., fried, bread crumbs on top and cheese, baked.

OYSTER-CRABS (Crabes d'Huitres

Capucine, Fried in butter w. mu. in dice, thi. w. redu. cre., between two large mu., baked 15 min. w. butter serve on canapé.

Cassolette, Fried in butter, thi. Newburg sa. in cassolette or crustade, divers styles.

Frits (Fried), Dipped in milk cracker dust and flour, fried, deviled w. mustard, Worcestershire sa. and cayenne pepper, serve in crustade or on napkin lemon, cold sa.

Mousse, Oyster crabs fo-meat, divers styles. See Timbales and Mousses.

Newburg, Fried in butter, thi. Newburg sa. w. sherry wi.

Royale, Oysters crabs sauté w. fresh mu., oysters, truf., thi. Newburg sa.

Virginienne, Oyster crabs in fancy paste basket, thi. Newburg sa., slice of turtle fat on top.

Wierchow, Oyster crabs and sweetbreads sauté Newburg style, in oyster shells, glazed quickly.

ABALONE, SCALLOPS, Etc.

(Abalone, Petoncle, etc.)

The mollusk is an aliment which depends entirely upon its culinary preparation and is not edible in its natural state. They are prepared in the same style as oysters. Sea fruits, mixed shellfish. "Fruits de mer": Abalone steak, sliced pounded, or broth.

Abbreviations: Same as those for "Fish."

Brestoise, Po. cut in dice, thi. Marinière sa. in shell, w. bread crumbs, baked.
Bretonne, Po. minced w. mu., thi. Bretonne sa. in shell, baked.
Brochette, Raw in skewer, alternate w. bacon, broiled on toast.
Broth, Abalone broth, same as "Clam Broth."
Cassolette, Same name under head of Oysters.
Créole, Po. mixed w. créole sa. in rice border.
Croustade, Po. gar. and sa. according to style, in crust.
Frites, Fried raw, dipped in milk and flour, breaded English style, fried, cold sa., abalone sliced, pounded before breaded.
Gratin, Po. Italienne sa. or Mornay sa. in shell, baked.
Gréville, Same as "Frites" in skewer, fried, Magenta sa.
Grillées, "Broiled" on special grill or skewers, on toast, Béarnaise sa., deviled sa. or cold sa.
Havraise, Po. Marinière sa. w. mu., in shell, baked.
Indienne, Po. w. curry sa. in rice border.
Marinière, Po. w. Marinière sa., w. juice.
Maryland, Po. w. thi. Newburg sa., w. Maryland butter.
Meunière, Raw, sea., passed w. flour, sauté, Meunière butter.
Newburg, Po., thi. Newburg sa. w. sherry wi.
Poulette, Po. w. Poulette sa., chives and parsley.
Sea-Hedgehog, Cooked in court bouillon 10 min., or purée.
Steak, Abalone steak, broiled or fried in butter, pounded before cooked.
Villeroy, Po. cov. Villeroy, breaded English style, fried divers sa.

SHRIMPS (Crevettes)

Shrimps are prepared in many different styles for relishes, and are easily digested when eaten fresh. Put in boiling water, drain. Season cooked with salt and pepper, then cover wth a fine cloth. To facilitate taking off shells, do not salt.

Abbreviations: Same as those for "Fish."

Américaine, Tails, thi. w. Américaine sa.
Aspic, Large tails in mould, dec., fil. w. jelly, cold.
Barquette, Large tails, cov. chaud-froid mayo., in crustade, boat shape, w. jelly.
Basquette, Tails cov. chaud-froid mayo., in crust basket shape w. jelly.
Bouillies, "Boiled" in water and aromatics, without pepper and salt, sea. Read heading "Shrimps."
Cocktails, Tails. Same as Lobster.
Coquilles, Tails in shells, thi. cre. sa., divers styles, baked or cold in jelly.
Croquette, Tails, salpicon of shrimps. See "Croquette."
Currie, Tails, thi. w. curry sa. in rice border.
Frits, "Fried" in oil, sea. salt and cayenne.
Mousse, Shrimp forcemeat in dec. mould. See "Forcemeat."
Newburg, Tails, thi. Newburg sa., chafing dish.
Œufs, In crust, pigeon egg shape, fil. w. salpicon, served in nests.
Salade, Tails cov. w. mayo. sa. or French dressing, salad.

SNAILS (Escargots)

Snails have a universal reputation, but have no nutritious value, apart from their culinary preparation. They are indigestible and demand a great many stimulant condiments. They should be cooked five or six hours, then the digestion is easy. Snails cooked in different wines designate their names.

PREPARATION OF BURGUNDY SNAILS
(Préparation d'Escargots de Bourgogne)

Put the snails in a tub of water and throw salt over them. Let stand over night, then wash and scald. Take out when they commence to boil, then take out of the shells, and wash again in boiling water. Cook in the following manner. A garniture composed of carrots, onions, thyme, bay leaves and parsley, moisten with half white wi. and half bouillon, add salt, pepper

and spices. Cook on slow fire for five or six hours, let the snails get cold in their juice, prepare the Escargot butter (See "Escargot Butter"). When the shells are well dried garnish with a little escargot butter, put the snails back in their shells and close the shells with the butter. Let bake in a slow oven. See that the opening is kept straight so that the butter will not fall out. Snails cooked in different wines designate their names.

Beignets (Fritters), Take snails from shell, sauté, sea. w. chopped shallots, garlic and fi-herbs, dipped in batter, fried in oil.

Bouillon, Take two dozen snails from shell, w. 3 quarts water, 1 ounce arabic gum, head of lettuce, 1 piece of calf's head, cooked 3 hours, not skimmed, strained through fine cheese cloth.

Bordelaise, Small snails, cooked in shell 3 to 5 hours, w. chopped onions and shallots, moistened w. red wi., thi. w. kneaded butter, sea. chopped parsley.

Bourguignonne. Read preparation. Do not take out of the shell, drained, filled after cold w. Maître-d'Hôtel butter, add chopped thyme, taragon, garlic, chervil, majoram, parsley and lemon juice, baked old style.

Charentaise, Small snails, same as "Bordelaise," use white wi. in place of red, cooked 3 to 5 hours.

Italienne, Same preparation as "Bourguignonnne," w. plenty of grated parmesan cheese, mixed w. butter.

Omelette, Same preparation as "Beignets," when sauté mixed w. eggs for omelet, cooked flat.

Parisienne, Read "Preparation of Snails." Baked same.

Provençale, Same as "Biegnets," sauté w. tomatoes and garlic.

Sirop, "Snail Syrup" is excellent for children who have whooping cough. Wash 3 dozen snails, when boiled, take from shell, put in pot w. 1 glass Spanish wine, stir 3 times, add 1 quart water and 2 lbs. sugar, cook and strain.

Vigneron, Same as "Beignets," sauté. Eggs if desired.

TERRAPIN (Terrapène)

The terrapin is a small tortoise very highly esteemed in America, probably because it is very expensive. The "Diamond Back" derives its name from its shell, which is shaped in prisms. It is the best in the market. It is the preparation of the terrapin which makes it so appreciated and in great demand. Put in boiling water. Take off the skin and boil till about ¾ cooked. Disjoint, take out the meat, finish cooking with chicken stock. Keep the eggs; add the liver after carefully removing the gall. See "Soup".

Abbreviations: Same as those for "Fish."

Baltimore, Disjoint, sauté in nut brown butter, moistened w. port wi., sea., thi. w. terrapin liver butter.

Boneless, When cooked take out the bones. Divers styles.

Chesapeake, Disjoint, sauté, moistened w. sherry, crea., thi. w. Maryland butter and "noix butter," sea.

Crisfield, Disjoint, sauté, moistened w. sherry and double cre. and reduce.

Maryland, Disjoint, moistened w. sherry, cre. and Maryland butter.

Morgan, Boneless, same preparation as "Sherry Louis."

Newburg, Disjoint, sauté, moistened w. sherry, Newburg sa.

Philadelphia, Disjoint, sauté, cre., thi. Maryland butter, sherry.

Sherry Louis, Disjoint, sauté, nut brown butter w. veal juice, reduce., thi. w. sweet butter, old sherry.

Trenton, Disjoint, sauté, w. paprika, sherry, Maryland butter.

Waldorf Astoria, Disjoint, sauté w. sweet butter, meat glace, old sherry, butter.

TURTLE (Tortues)

The turtle is one of the most ancient of aliments, principally in America. The largest ones are not the best; those weighing from 80 to 120 lbs. make an excellent soup. Granday's canned turtle is the best in the market. (See "Turtle Soup.") There are different dishes made from the meat for the amateur.

Abbreviations: Same as those for "Fish."

Américaine, Fins of turtle braised in Américaine sa., highly sea.
Côtelette, Cut in salpicon, thi. w. brown or white sa., gar. and a. according to name.
Créole, Meat braised w. Créole sa., rice.
Edward VII, Boneless fins cooked breaded w. butter and crumbs, broiled, Piquante sa.
Eggs, Turtle eggs. Boiled or omelette, highly sea. and soft.
Fricandeau, Kernel of turtle, larded, braised, gar. and sa. acocrding to article.
Newburg, Green of turtle cut in big dice, thi. Newburg sa.
Pie, Meat stewed, brown sa. w. sherry wi., highly sea., gar. w. onions, salt pork and pot., cov. w. pie paste, baked.
Steak, Broiled or sauté, w. Cumberland sa., etc.
Soup, Turtle soup. See "Soup Tortue."

DIVERS EXOTIC DISHES

(Mets divers, exotique)

"Prejudice is our common heritage".

Abbreviations: See heading of Fish. Acayott.

Mexican caviar, made w. acayott eggs, used for "I'etoutla cake w. chili pimentos.

ALLIGATOR

Tails, Take off the skin, cut in thin slices, sea. breaded English style, fried in butter, served Tartare sauce and lemon.

Brains, Cooked sliced, sea. cov. black butter vinegar, or lemon juice.

Eggs, same ordinary omelet w. aromatic herbs highly sea. cooked soft or scrambled.

ARMADILL

Take the shell off of the armadill. (same as turtle) cut the meat in small pieces and cook same as lamb or veal stew, moistened w. wine or water, add vinegar highly sea. and aromatics.

Soup, Same method as turtle. The shells make a nice basket.

BADGER

Filet, Pickled w. aromatics cut in slices, sauté w. sauce highly sea. Pepper sa. Robert sa., etc.

BAMBOO CHRYSALIS

Certain Chrysalides are edible. For the Chinese it is considered a very choice dish. Before becoming a butterfly, the insect is in a state of chrysalide. The Chinese put the chrysalides in boiling water, and take off

Bambou Chrysalis

the shell in such a manner that the chrysalide is not touched. They are then put in a sauce poulette. When the blossoms come on the bamboo plant, there is produced a curious phenomena. A great number of white worms come out from the narrow of the stems. These chenilles contain an exquisite soft white substance which resembles a thick cream. Take the head off of

the body and at the same time the intestinal tube, then eat the cream that is enveloped in the contents.

BISON AND BUFFALO

Canadian style. Sliced hump put in brine 4 days, smoked w. savory herbs, when dry pound very fine and mix w. bison fat, ready for soup or sandwich, etc. Steaks can be cut from fresh bison meat.

BUFFALO

The only part of the buffalo edible is the snout. Cooked the same as calf's head, highly condimented w. divers sa. highly seasoned.

CAMEL AND DROMEDARY

The hump is the best part of the camel. See Veal. Kernel. Braised w. little curry, stewed w. camel stomach mixed w. sweet potatoes, green wheat or rice, sea. and little water smothered. Foot of dromedary vinaigrette sauce scalded, cooked same as calf's feet.

CASTOR

The meat of castor has a very strong flavor. Pickle before using. Make stew highly seasoned.

DOG

For a long time the Chinese ate a special dog w. black palate and without hair. Berlin opened a dog butchery before the beginning of the war. Cook the same as lamb stew broiled or roasted.

ELEPHANT

The Troglodyte people live only on elephant meat, the trump and foot being mostly used. (See camel for preparation.)

GRASSHOPPER OR LOCUST (Sauterelle)

Jean-Baptiste when on the desert lived on grasshoppers before the coming of the Messiah.

The disgust that people have for the grasshopper is a false prejudice. They live only upon leaves, plants and fresh herbs. The grasshopper is cleaner in its eating than the hog, that everybody likes. Let us hope that the new countries in Africa will bring us some new recipes.

SALTED LOCUST (Sauterelles Salées)

Cook in pickled brine highly seasoned. Refresh in cold water, pick same as shrimps.

ROAST LOCUST (Sauterelles Rôties)

Put the locusts on a red hot metal plate, cook and keep stirring all the time. When cold, take off head, wings and tail, eat same as shrimps. Roasted locusts pounded fine, make excellent mush and cake. Salted locusts can be conserved in a jar, covered with mutton grease.

HIPPOPOTAMUS

The native people of Capetown consider the meat of the hippopotamus excellent. It is boiled or roasted the same as beef. The fat is used in the place of butter.

HORSEMEAT

Horsemeat has the advantage over beef because one never need fear tuberculosis. If the animal is fattened by the butcher it can be used as an aliment. The only times horse meat should not be eaten is when the animal dies of glanders, farcy or water leg. All large cities have their hippophagique butcheries. Paris in 1869. London in 1878. For all preparations of horse meat see beef. (Same preparation).

KANGAROO

The kangaroo meat is excellent, and is compared to

venison. The tenderloin of the kangaroo is the best part, the tails are used for tail soup. Same preparation as beef.

OPPOSUM—POLE CAT—RACOON

Pole Cat. Small animal, very smart, enemy of chickens and rabbits. Sauté same rabbit style, same Opposum, Racoon, pickled before cooking, same preparation.

PARROTS

Chilean people eat parrots and principally the eggs. Same preparation as partridge. Chaud-froid and dressed with feathers.

POULP AND CUTTLE-FISH

The ink-fish and cuttle fish should be bought already cleaned, otherwise it is too difficult to do one's self. They require a long time to cook and should be highly spiced and seasoned. They are cooked, braised, fried, sauté or pickled.

SEAL

The meat of the seal is the principal aliment for people of Greenland. The liver, heart and lungs are considered the best part. The skin is used for clothing. The intestines and nerves are used for string and thread. The bladder is used for bottles. Extract of oil is made with the fat. Same preparation as fish.

SNAKE

Mexicans and Indians eat snakes cooked in ashes or boiled. All reptiles are good to eat, if the head is cut off and the gall taken out. Cook same as fish.

WHALE

The fins of the whale are considered a great delicacy by the Esquimaux, it ressembles very much beef meat. Take off fat, cut in pieces, cook in matelote style, also steak and brains.

ORIENTAL DISHES

Chinese and Japanese

Culinary art is very poor in China and Japan. The Japanese do not give the recipes for their cooking. I remember when I was at Sherrys' 20 years ago we were to prepare a dinner for Madame Burden who had just returned from Japan. Certain dishes were to be served as in Tokio, but we were never able to obtain any recipes from them. They were willing to prepare the dinner themselves. Fortunately we had a few recipes and were able to serve the dinner. In Japan and China they put on the table in front of each guest a lacquertray covered with a napkin and a pair of traditional chop sticks, which serves as knife and fork, to nibble a few of the numerous dishes such as sesame seeds, fish fritters with green peas, oysterplant, fish in oil of sesame seed, raw dorade cut in small pieces, a great delicacy for the Japanese, radishes, leaves of cabbage pickled in brine, ginko, very much like apricots, gin-sing, soya root, the chy-wa-ly-yu, a very fine fish, the chin- chow, jelly of seaweed. Rice takes the place of bread and is the principal alimentation of the Japanese and is cooked in a special manner. The rice is of beautiful white color and very tender. The only thing left for us to learn is the chicken broth, beaten with yolk of eggs, and served in small Japanese cups with a cover. Their food is prepared without salt and to give it flavoring they put in it a sauce known as "soya" a sort of ketchup made of peas of soya, which they add to each dish. The "Sabakiri" is a sort of dough or paste made with wheat and buckwheat in shape of macaroni. The "gobo" roots of China Aniseed, and shell fish are highly estimed. They put a piece of these in all of the presents they make to their friends, as a token of sympathy. The "sake" is a Japanese brandy made from rice. In Japan and China the "soya bean" is an undispensable product like rice and wheat to Europeans. Flour is made out of the soya bean, also mush, bread, pastry, cheese and ketchup.

SAUCE OF SOYA BEAN

Cook the soya bean the same as fresh green peas. Take the coction when reduced. The pod of the bean is roasted and cooked separately with different seasonings, especially ginger, mace and mashed salted anchovies. The two liquids are mixed, strained, reduced and then put in bottles.

CHEESE OF SOYA BEANS)

Put fresh soya beans in water without salt. When they are nearly cooked reduce the amount of water, then cook until tender. Pour in earthen jar, let stand until they form a jeliy. Warm over again. Take off the liquid and strain, then add the liquid which is very rich, and a little milk or butter to make the fermentation. Salt it. Put in a cloth, let all the water drip off. Then the cheee is made and with age it is better. It is finished like potato cheese, which is dried on cheese stands and washed in salt water.

ORIENTAL DISHES (Mandarin Styles.)

Abbreviations (see heading the same.

Bor lor gai, Fried chicken w. pineapple.

Bor lo ap, Fried young duck w. pineapple.

But fai gai, Boneless fried ch. w. bamboo shoots and mu.

Chee bar ap, Boneless fried duck w. ham, bamboo shoots in chinese condiment.

Ching done ting kwo, Good chicken soup w. bamboo shoots and mushrooms.

Ching done Yee too, Fish w. ham, chinese condiments.

Chow gai Pin, Fried fine cut ch. w. black mu.

Chow ku soo ya gop, Squab sauté w. mu. and chinese vege.

Chop-Suey, Divers chop suey w. fish, lobster, meat, chi. duck, pork, etc. Preparation. Meats, fried chinese style. Chicken, sliced mu. moisten w. ch. stock and Chinese chee-yow and see-you sauces w. bamboo shoots, sliced onions, celery, fresh chinese beans sprouts, same sauces. Serve w. bowl of plain rice. Also shredded chi. on top.

Chow-Mein, Same chicken chop suey w. fried noodles serve separately with plain rice. Subgum as sweet pickled w. chinese condiment. Used for many dishes.

Foong Wong Chee, Shark's fin w. eggs, ham, fried onions.

Fan Kare Ap, Fried duck w. tomatoes.

Foo Young Chee, Shark's fins w. eggs, ham and pork.

For Kup Bow Gee, Awabi w. ham and Chinese vegetables.

Gai Young Chee, Boneless ch. w. shark's fins sauté.

Mo Kwo Gai, Chicken w. white mu. and ham.

Mo Kwo gai pan, Imperial chop ssuey. (See chop suey) chicken add duck and pigeon's heart, peeled almond pistachio, walnut, ginger roots, same sa. serve fried noodles and plain rice.

Hong lee ap, Boneless duck w. bamboo shoots sauté. Hong-Sun ap w. mu.

Kwo Che Gai, Chicken w. many kinds of fruit.

Kwo cheap, Duck w. many kinds of fruit.

Li chee gai, Chicken w. li chee sauce.

Lin Chee ap, Boneless duck w. stuffed lotus berries.

Lut chee gai, Chicken with chestnut and ham.

Qua far chee, Shark's fins w. eggs, ham, onions, mu.

Qua far ap, Boneless duck w. eggs, ham, onions, mu.

Qua far ap, Boneless duck w. bamboo shoots.

Sam see chee, Shark's fins, shredded chicken, ham, green onions.

Sai Woo Ap, Boneless duck prepared w. different kinds of Chinese condiments, trimmed w. Chinese parsley.

See lin gai, Chicken w. lotus berries.

Shu Ap, Broiled young duck, shu gai broiled chicken.

Soo chew gar, Boneless chicken w. ham, mu. and eggs.

Show cow chee, Shark's fins w. bamboo shoots ham and pork.

Sun See Ap, Boneless duck w. white mu. and bamboo shoots in chinese condiments.

Sub gum Doubtfoo, Bean curd w. boneless chicken, mu., ham and olives.

Tim seen gai pin, Sweet pungent, boneless chi.

Tung Kwo gai, Chicken w. black mushrooms.

What Kai, Chinese pot roast, chicken whole, w. mushrooms.
Yueen Wor Ap, Duck w. edible bird's nest.
Yokaimen, Ch. broth w. noodles parboiled, ch., sliced smoked pork, hard boiled eggs, cut in half.

NOTE—For esculent swallow, see "Salanga Nest Soup."

Divers Chinese Condiments, etc.

Sauces: Chee-yow, (See Yow), Soya sa., Que-tone sa., Spice sauce; Spice-salt, Subgum. Sweet pickled and divers preserved Chinese fruits, ginger, etc., bamboo shoot, Chinese beans, sprouts, Chinese mushrooms, black and white.

Divers Chinese Names of Foods

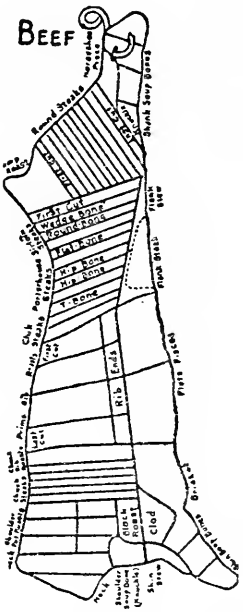
Mean Bow "Bread"; Kow you "Butter"; Gai "Chicken"; Ap "Duck"; Back Kop Sai "Squab"; Kow yock "Beef"; Kow sai yock "Veal"; Young yock 'mutton"; Gee yock "Pork"; For toy "Ham"; Soy Hap 'Game"; Hue 'Fish"; Har "Shrimps"; Hae "Crabs"; Sar Back "Clams"; Kai tan "Eggs"; Yow "Oil."

BEEF (Boeuf)

There are a great many different varieties of beef in America, France and England. The quality differs according to age, health, race, food, season and the country. The superior quality of the meat is known by a layer of fat, which is thick, firm and of a yellow white, the flesh is a bright red color, and marbled with fat. Beef is inexhaustible in culinary art, and a menu cannot be made without it. A great many savorous preparations are made from this marvelous animal. Shortloin, beefsteak, tenderloin, chateaubriand, ribs of beef, mignon, filet. There are four different special preparations of beef, such as braised, boiled, broiled, roasted or sautê, which are served with a different variety of

sauces and garnishings, which is the art of French cooking. Beef exceeds the total of all other meats used in the preparation of food in civilized countries.

Abbrevations: **All.**, Allemande; **art**, artichoke; **asp.**, asparagus; **croq.**, croquette; **crus.**, crustade; **esp.**, espagnole; **dec.**, decorated; **foi-g.**, foie-gras; **gar.**, garnish; **gr. pe.**, green pepper; **hol.**, hollandaise; **jul.**, julienne; **mad.**, madeira; **mu.**, mushrooms; **pot.**, potatoes; **pu.**, puree; **quen.**, quenelle; **sa.**, sauce; **sea.**, seasoned; **sw. br.**, sweetbreads; **sw. pep.**, sweet peppers; **thi.**, thick; **tom.**, tomatoes; **truf.**, truffles; **vege.**, vegetables; **w.**, with; **wh.**, white.



TIME TO COOK MEAT

The following time given is the time required in the kitchen after the waiter has given his order, and waiters should be instructed to so inform the patrons.

BEEF—BROILED OR SAUTE

Chateaubriand, 20 to 30 min. according to size.
Extra Fillet, 15 to 25 min. according to size.
Fillet, 9 to 10 ounces, 10 to 15 min.
Mignon or **Tournedos,** 6 to 8 ounces, 8 to 10 min.
Porterhouse Steak, 20 to 30 min. according to size.
Sirloin Steak, 1 lb., 10 to 15 min. Extra, 20 min.
Sliced Tenderloin or **Sirloin,** 3 to 5 min.

BEEF—ROAST

Ribs, 5 to 7 ribs, 2 to 3½ hours.
Sirloin, 30 to 40 min.
Tenderloin or **Fillet,** 20 to 30 min.; w. fat, 30 to 45 min.
Braised Beef, according to size, 2 to 4 hours.

NOTE—Meats to be stuffed should first be broiled or sauté lightly on one side, then pressed, trimmed and cooled before stuffing, covered with forcemeat and decorated.

Small granishings are generally used for Mignon, Noisette, etc., and large garnishings for big pieces or whole Tenderloin, Sirloin, etc. All articles to be broiled should be seasoned, dipped in butter or oil. All articles sauté should be quick, remove article, place in sauce pan white wine or sherry, reduce, then add this stock to the garnishing or sauce. Serve on fancy bread crust according to article. Prohibition in America forbids the use of wines or liquors in french cooking.

Boiled or Braised Beef are generally cooked in advance.

Casserole or Planked Steak are cooked to order.

All cooked meats vary according to quality and taste.

Terms and different cuts generally used in restaurant and butchers.

FRENCH AND ENGLISH TERMS AND DIVERS COOKING

Aiguillette, Long narrow slices, broiled or sauté.
Aloyau, Hip loin, loin of beef, short loin, boneless sirloin, braised or roasted or sirloin steak.

Anglaise, English mutton chop cut in saddle w. kidney, generally broiled. Same lamb or veal.

Baron, Hind saddle with legs attached, mutton or lamb, roasted together.

Bifteck (Beefsteak), Porterhouse steak, round s., rump st., tenderloin st., sirloin st. Per affiliation, ham st., lamb st., veal st., broiled or sauté. Also rib steak.

Bouchère (Butcher style), Chops not trimmed, broiled or sauté.

Carré, Rack of all meats, broiled, roasted or braised.

Chateaubriand, Large thick tenderloin steak, 2 lbs., broiled or sauté.

Carbonade, All sliced fat meat, braised.

Cimier, Saddle w. haunch, term only for venison. See "Selle."

Cœur de Filet, Small tenderloin taken from the best part of fillet, trimmed round, broiled or sauté.

Collet, Neck of all animals, boneless, boiled or braised.

Contre Filet, Whole boneless sirloin, larded, braised or roasted, cut thick slice for steak, broiled or sauté.

Côte de Bœuf, Ribs of beef. 1 rib for steak, 3 to 7 for roasted or braised.

Côtelette, Chop, cutlet, one piece of chop, small animal.

Couronne, Rack and loin, turned crown shape, add chop bone on loin part tie. Roasted.

Cuisse, Generally whole leg of beef, braised, boiled or steak.

Cuisseau (Whole leg of veal), Round of veal, steak, sliced, stewed, etc., braised, broiled, sauté.

Cuissot Haunch of venison, braised, broiled, roasted.

Culotte Aitchbone of beef, braised, boiled, roasted.

Delmonico, Extra steak or rib steak w. bone, broiled or sauté.

Double, All cuts of meat double size, steaks, chops, etc.

Emincés, Cut meat in thin slices, sometimes called "minced" sauté.

Entre-côte, Ribs of beef steak, sometimes called "sirloin steak," braised, broiled or sauté.

Epaule (Shoulder), Beef, mutton, lamb, pork, etc. boneless, cut for stew, braised, boiled, roasted, also blade.

Escaloppe or **Escalopette** (cut thin), All meats sauté and breaded, heart shape, broiled or sauté.
Extra, Special cut, double size, broiled or sauté.
Faux Filet, Boneless sirloin, without tenderloin, braised broiled or sauté.
Filet, Tenderloin of all meats principally beef, braised, broiled, roasted, sauté.
Flanchet, Flank of beef, brisket, fresh or salted, boiled and braised.
Fricandeau, Larded kernel of veal, split, braised.
Gigot, Leg of lamb, mutton, braised, boiled, roasted.
Gigue, Leg of venison, steak, braised, or roasted whole.
Grenadin, Small slice veal or beef, larded and braised, also broiled or sauté.
Grillette, All hashed meats in caul, broiled.
Hachée, All meat chopped fine, broiled or sauté.
Hambourg, Hamburg beef, smoked and salted, sliced raw or boiled, also Hamburg steak, chopped beef.
Jambon, Ham, leg of pork, broiled, braised, roast.
Jambonneau, Knuckle salted, boiled, cold, breaded w. crumbs.
Jarret, Beef or knuckle of veal, broiled or braised. Also pork.
Languette, Long narrow slices of meat, broiled or sauté.
Longe, Boneless loin of veal w. kidneys, braised or roasted.
Mignon or **Mignonette,** Small tenderloin trimmed round, broiled or sauté.
Minute, Steak cut thin, tenderloin or sirloin, sauté quickly.
Noisette, Very small pieces of divers meat without fat and bone, nicely trimmed round, broiled or sauté.
Noix, Nut or kernel of veal, also round top of beef, braised or broiled.
Os, Bone, marrow bone, boiled, broiled or sliced.
Onglées or **Hamp,** Special piece tenderloin of butcher, broilad or sauté.
Palais (Palate), Beef palate, boiled, also small pieces of tenderloin, sauté quickly.
Paleron, Blade of shoulder of divers meats, braised or roasted, generally lamb.

Paupiette, Slices thin meat stuffed, rolled, braised.
Petit Salé, Breast of salt pork, boiled, or smoked bacon broiled, boiled, fry.
Plat-de-Côte, Short ribs of beef, braised or boiled.
Poitrine, Breast of different meats, boneless, stuffed, braised or boiled.
Porterhouse, Steak cut on the short loin, broiled, braised, sauté.
Pounded, Steak divers styles.
Quartier, Quarter of venison, lamb or mutton. Forequarter or hindquarter.
Quasi, Edgebone a piece of veal cut from the end of the loin, braised or roasted.
Rable, Back used only hare or rabbit, roasted.
Ragoût, Meat cut in square pieces, braised, stewed or smothered.
Rondin, Thick piece of meat trimmed round, broiled or sauté.
Rognon, Part of veal w. kidney adherent, braised or roasted. (See "Longe.")
Roast beef, Prime rib of beef, roasted.
Rouelle, Round sliced leg of veal, larded, braised, round sliced leg of lamb, broiled or sauté.
Roulade, Boneless meat rolled, tied, braised or roasted.
Rumpsteak, Top of loin, steak, broiled or sauté.
Selle, Saddle of lamb, mutton, veal or venison, braised or roast.
Steak, Beef, lamb, mutton, veal, etc., broiled or sauté.
Souder, Brace chops, broiled, cut saddle or rack.
Tendrons, Gristle of veal or beef, braised.
Tête d'Aloyau, Rump steak, same application for sirloin.
Tranche, All kinds of meats sliced thin sauté quickly.

MISCELLANEOUS APPLICATIONS FOR DIVERS MEATS

(Abbreviations same as those for "Beef.")

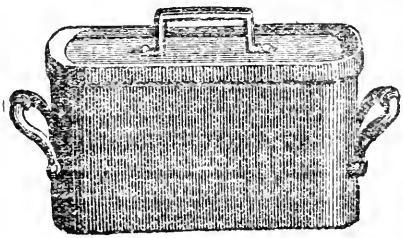
Aloyau, Short loin gar. bourgeoise, fermière, jardinière, Richeleiu, Flamande, primeur.

Ballotine, Small "ball" of meat, chicken, squab, gar. vege. pu. or acording to article.

Beefsteak, Beefsteak, 10 ounces, gar. mu. Bercy, Béarnaise, pudding, pie, etc.

Bitock, Russian steak, chopped, 6 ounces, oval shape, fried w. butter, moisten cre., smothered sliced onions, sauté pot., horseradish if desired.

Braisé, All kinds of meat cooked in a braising pan, w. sliced onions, carrots, spice and condiments, meat on top, smothered and moistened w. wine or stock according to meat, gar. w. all kinds vege. and sa.



Braising Pan

Brochette, On skewer, alternate w. bacon and mu., gar. and sa. optional.

Carbonades, Sliced meat sauté w. onions, cooked w. beer and Espagnole sa.

Chateaubriand, Gar. w. pot., mu., truf., Bordelaise or Béarnaise sa. according to name.

Chevreuil, Meat cut grenadin shape and pickled or venison, gar. and sa. use venison.

Chili con carne, Mexican beef cut in big dice w. chopped onions, chili pepper, tom. pu. highly sea., smothered, served frijoles separately or mixed w. meat.

Choesels, Use chopped onions, ox tail, beef breads, beef kidneys, gristle of veal, mutton feet, fricadella, mu., sweetbreads, all cut and cooked according to article, fried and braised, moistened w. lambic beer and madeira, thi. w. corn starch, serve boiled pot.

Collet, Neck, boneless, braised or boiled, gar. w. vege. and sauce.

Contre-filet, Boneless shortloin, same gar. aloyau.

Corned beef (Beef in brine), See "Pickled," boiled w. cabbage or dry vege. pu. New England dinner, w. beef, salt pork, fowl and vege.

Culotte, Aitchbone, boiled or braised, rump gar. all kinds vege. or pu.

Daube, Meat smothered same way as Provincial stew, w. spices and wine. See "Braised." 4 to 5 hours, fat taken off before served.

Emincés, Sliced meat, raw, sauté quickly w. divers sa. Créole, Provençale, cooked meat, sa. ready before put on the meat.

Entre-côte, 1, 2 or 3 lbs., according to desire, broiled or sauté, divers butter, sa., gar. or pot.

Escalope, Sliced meat, sauté quickly, gar. and sa. optional. French term for small slices.

Estouffade, Same Daube style. Pot roast w. small quantity of stock, synonym of braised, étuve, smothered, etc., gar. and sa. optional.

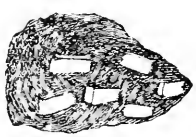
Filet, Whole tenderloin, larded or plain, braised, roasted, gar. See "Beef Filet Mignon," cut, broiled or sauté.

Fricadelle, 6 ounces chopped meat, ball shape, raw or cooked w. onions, egg yolk, parsley, sea., sa. or pu.

Fricandeau, Kernel of veal, turtle, turkey, braised, gar. w. divers vege. and stock or sa.

Fumé, Smoked beef, Hamburg, Anvers, breast, hot w. lentils, beans, vege., or cold.

Goulash, Hungarian meat, cut in large dices, w. onions, paprika, pot., turnips, water, tom. pu., sea., gar. noodles, rice etc.



Grenadin of Meat

Grenadin, Small slices of fo-meat, larded, braised, sauté or broiled, divers gar. and sa. (Heart shape).

Hachis, Meat cut in small dices. See "Hachis."

Hambourg, 6 ounces chopped meat w. marrow and cooked onions, sea., gar. and sa. facultative.

Kébap, "Turkish" mutton, cut in squares w. aromatic herbs, on skewer alternate w. mutton fat, sea. and roasted, beef, filet the same.

Kerfédès (Greek), Chopped meats w. cooked chopped onions,Hambourg shaped, breaded w. egg or corn-meal, fried w. butter, curry sa. w. mu., same style w. game, gar. w. ceps, morils and gribouis, Madeira.

Kokorétia (Greek), Heart, liver, kidney lamb, on skewer, alternate w. mint leaves, sage, fat, broiled or roasted.

Loaf, All meat chopped, sea., mixed w. ham, veal, etc., hot or cold (Pain de viande, or pâtê).

Médaillon, Tenderloin, cut in médaillon shape, trimmed, cov. fo-meat, dec. on top, divers gar. and sa. according to the name. (5 ounces).

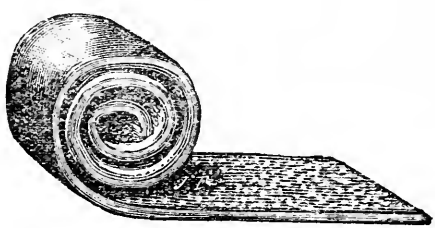
Mignon, Small fillet 6 ounces, broiled or sauté, gar. and sa. See "Beef Filet Mignon."

Mironton, All cooked meat, sliced w. Lyonnaise sa., meat in pot. Duchesse border, baked.

Mode, All beef braised w. carrots, small onions, glazed.

Noisette, 5 ounces of small nuts, lamb, use rack or saddle, take out fat and bone; divers gar. and sa. See "Lamb."

Paleron, Blade of shoulders, divers meats, braised, divers gar.



Slice for Paupiette

Paupiette, Thin slices of meat stuffed and rolled, braised, gar. and sa. according to the name.

Pepporoni (Italian dish), Steak cut in small pieces, w. green peppers and onions, sauté w. oil and garlic.

Plat de Côte, Short ribs of beef, braised or boiled, gar. w. vege., horseradish sa., bouillon pot, etc.

Planche, All meat planked, border of Duchesse pot. gar. around with divers vege. and sa.

Rindsbraten, Braised beef made German style w. jul. of carrots, turnips, gar. pot. quen. or pot. cakes and stock.

Roast Beef, Roast w. gravy, gar. and sa. optional.

Rump steak, Broiled, braised or roasted, divers gar. and sa.

Salé, Salted meat, corned beef, pork, etc., gar. w. vege. pu.

Steak, Broiled, sauté, minute steak. Beefsteak. pie, pudding, etc. gar. and sa. according to the name.

Sauerbraten, Pickled beef w. vinegar, braised w. brown sa. and sour cream. See "Rindsbraten."

Schnitzel, Paprika, Veal, sauté, moistened cream and paprika.

Tournedos, 5 ounces small tenderloin, sauté quickly, sa. and gar. See "Beef Filet Mignon."

Tranches, Sliced beef, lamb, veal, sauté or broiled quickly. Minute steak, sa. and gar., pot. and sa. optional.

Weiner Schnitzel, Sliced veal, breaded English style, fried in butter, cov. Meunière butter.

BEEF—Mignon and Derivatives

(Filet de Bœuf et ses Dérivés)

Algérienne, Stuffed w. chestnut pu. on croq. of sweet pot. gar. w. baked small tom. around, mad. sa.

Alsacienne, On choucroute thi. w. foi-g. pu., slice of ham, mad. sa.

Ambassade, Gar. w. timbale of cauliflower glazed, crus. of sweetb., Parisienne pot., truf. sa.

Américaine, Chopped raw tenderloin; gar. w. raw egg yolk on top, chopped onions, fi-her. and capers around.

Andalouse, Gar. w. stuf. sw. pep. and tom. w. risotto, Spanish sausage on sliced fried egg plant, tom. sa.

Anderson, Sliced filet sauté w. onions and gr. pep., demi-glace sa.

André, Sliced filet and veal kidney sauté, fi-herb.

Anglaise, Breaded English style, Maître d'Hotel butter, w. boiled pot.

Anversoise, Gar. w. hop shoots, boiled pot. demi-glace

Aquitaine, Gar. w. quen., mu., cock's combs and kidneys, truf., olives, chestnuts, cepes, mad. sa. w. tom.

Arlésienne, Gar. w. egg-plant in dices, pounded tom. and French fried onions, mad. sa. w. tom.

Balard, Same as Martin, sliced sirloin and minute pot.

Baltimore, On cru. fil. w. green corn, thi. cre. half fried, tom. and sliced gr.-pep. on top, Chateau sa.

Balzac, Gar. w. stuf. olives w. game fo-meat, ch. quen., head mu., Chasseur sa.

Banquière, Gar. around w. boneless stuf. reed birds, w. foi-g., crown of truf. on top, Lucullus sa.

Barcelonnette, Stuf. w. sweet pot. pu., cov. w. large sweet pep. star shaped, mad .sa. w. tom.

Bareda, Gar. w. small timbal of risotto, bottom of art., truf., dec. ch. quen., Regence sa.

Bayard, Gar. w. slice of foi-g. on top, mad. sa. w. jul. of truf. and mu.

Bayonnaise, On macaroni w. jul. of Bayonne ham, thi. w. grated cheese, mad. sa. w. tom.

Béarnaise, Gar. w. Chateau pot. and Béarnaise sa.

Beaufremont, Gar. w. macaroni w. jul. of truf., thi. w. tom. sa.

Beaumarchais, Crus. fil. w. fresh mu. in cre.

Beauharnais, Gar. w. head of mu. and bottom of art. cut in four, Périgueux sa.

Beaver, Gar. w. smothered onions, celery, ham, cut in large dices, thi. Espagnole sa. w. tom.

Belleclaire, In cocotte, fil. w. pounded tom. sliced mu. sauté, fi-herb., olivette pot. around, head of mu. on top, Duxelles sa.

Belle Hélène, On croq. of asp. tips, crown of truf on top, demi-glace sa.

Belmont, Gar. w. fried cucumbers, mu., truf., mad. sa.

Benjamin, Gar. w. croq. of pot. w. truf., stuf. large mu. on top, mad. sa.

Bercy, Cov. w. Bercy butter. See "Butter."

Bernardi, Gar. w. crus. fil. w. mixed vege. large dec. ch. quen. on top, Bordelaise sa. around.

Berny, On small Berny pot., sliced truf. on top, poivrade sa. around.

Berthier, Gar. w. stuf. olives w. anchovies, tom. sa. w. horseradish around.

Bienvenue, Gar. w. ch. quen. Villeroy, demi-glace sa. w. chopped tongue and truf.

Bitock, Russian steak. See 'Miscellaneous applications.'

Bizantine, Gar. stuf. barised lettuce, egg-plant sauté, cauliflower sauté or pu. thi. gravy.

Bohémienne, Gar. w. foi-g. cut in dices, sauté, mad. sa.

Bonnefoy, On stuf. egg-plant w. Duxelles gar. w. marrow croq. head mu. Colbert sa.

Boniface, Gar. w. marrow croq. Bordelaise sa. w. mu.

Bordelaise, Gar. w. cepes sauté, sliced marrow on top, Bordelaise sa.

Bouchère, Gar. w. slices of salt pork sauté, Lyon sausage, rissole pot., Bercy butter on top.

Boulanger, Gar. w. stuff. bottom of art. fil. w. calf's brains and spinach pu., Parisienne pot., Choron sa.

Boulangère, Large piece of beef w. pot. and small onions, baked.

Bouquetière, Gar. w. fancy vege. in bouquet around or on small fancy basket, demi-glace sa.

Boucicault, Gar. w. braised celery, Bruxelles sprouts, Soubise sa.

Brabançonne, Gar. w. pot. croq., Bruxelles sprouts, Mornay sa. glazed, mad. sa.

Braccioles, Slice of filet, fil. slice of ham, sliced boiled eggs, raisins and rolled, braised. thi. gravy.

Bradford, Gar. w. green corn croq., clams, fritters, horseradish sa.

Bragance, Sauté, moisten w. port wine, gar. w. pot., small tom., circle of Béarnaise sa., hazelnut pot.

Braza, Gar. w. braised lettuce, green peas, bottom of art. cut in four, truf. in dices, mad. sa.

Bréhan, Gar. w. bottom art., fil. w. cauliflower, glazed, small pot. Parisienne around, demi-glace sa.

Brétigny, Gar. stuf. reed birds, glazed sweetbreads, head of mu., mad. sa.

Bristol, On risotto croq. gar. w. flageolets, rissole pot., mad. sa.

Bruxelloise, Gar. braised endives, Brussels sprouts, boiled pot., thi. gravy.

Canova, Gar. w. foi.-g., sauté cock's combs and kidneys, truf., mad. sa.

Canoville, Gar. w. stuf. lettuce, braised chestnuts, mad. sa.

Capucine, Gar. w. stuf. mu., small stuf. cabbage, mad. sa.

Cardinalice, Cov. w. mu. pu. cov. w. cap. made of sweet peppers, truf. sa. around.

Carême, Gar. pot. croq., mad. sa. w. olives and ham in dices.

Carnot, Gar. w. stuf. cucumbers, marrow fritters, cov. w. Périgueux sa. on top, Bordelaise sa. w. taragon.

Casserole, All small pieces of meat in casserole gar. according to the name: Bourgeoise, Bonnefemme, etc.

Castillane, In crus. fil. w. pounded tom. sauté w. garlic, French fried onions, demi-glace w. tom.

Catalane, Gar. w. onions, glazed, mu., chestnuts, Spanish sausages, Catalane sa.

Cavagnac, Gar. w. stuf. mu. and olives, ch. livers, cock's combs and kidneys, beef palate, pot. croq. crescent shape, mad. sa. w. tom.

Cendrillon, Gar. w. bottom of art. fil. w. onions pu. w. truf. on small Arlie pot. or slipper shape, fil. gar. according to the name.

Champignon (Mushroom), All meats gar. w. mu. or sa.

Chanzy, Gar. w. glazed carrots, gre. peas, mu. mad. sa.

Chasseur (Hunter style), Chasseur sa.

Chanteclaire, Cock's comb between two kidneys, cov. Villeroy sa. and fried on top. Provençale sa., around gar. w. pounded tom. w. garlic and olivette pot.

Châtelaine, Gar. w. bottom art. fil. onion pu., braised chestnuts, hazelnut pot., thi. gravy.

Chéron, Gar. w. bottom art., fil. mixed vege., Parisienne pot, Béarnaise sa.

Chevreuse, On croq. semolina gar. w. bottom art., fil. w. mu. pu., tom. sa.

Cheval (à), "On Horseback," fried egg on top, demi-glace sa.

Chevreuil, Venison camouflage. Beef filet, pickled gar., chestnut pu. and poivrade sa. (See "Pickled").

Chez Soi, Cooked in earthen dish gar. small onions, mu., pot. in dices, salt pork, after sauté baked w. bercy butter. "Home style."

Chipolata, Gar. w. carrots, small onions, nut sausages, chestnuts, salt pork and dice, mad. sa.

Choisy, Gar. w. braised lettuce, château pot., mad. sa.

Choron, Gar. w. bottom art., fil. asp. tips or gr. peas. Fried cauliflower, Château pot., Choron sa.

Clamart, On pot. Macaire gar. gr. peas, Clamart thi. gravy.

Cocotte, Small earthen saucepan (individual), same gar. as for Casserole, in small shape.

Colbert, On chicken croq. Colbert sa. w. taragon, gar. w. small fried egg in oil, sliced truf. on top.

Coligny, On sweet pot. cake, Provençale sa., gar. Brignoles plum.

Comtesse, Gar. w. Duchesse pot., bouquet of asp. tips, truf. sa.

Condé, Gar. small timbal of ch., game croq., cock's combs and kidneys, mad. sa. w. tom.

Combination, Filet gar. w. divers gar., pot. and vege., according to meat. (Mixed Grill).

Conti, On lentils, pu. or in crustade, mad. sa.

Coroza, Gar. w. bottom art. fil. w. marrow, pot. Bénédictine, Bordelaise sa.

Créole, Gar. w. risotto, Créole, stuf. gre. and sweet peppers, tom. sa. or Créole sa.

Cussy, On bottom art. fil. w. chestnut pu. or mu. pu., sliced truf. on top, gar. cock's kidneys, mad. sa.

Dauphine, Gar. w. Dauphine pot., ch. livers, mu., marrow fritters, mad. sa.

Delagrange, Gar. w. carrots and turnips glazed, gre. peas, fried celery, demi-glace sa.

De Lesseps, Fried calf's brain on top gar. timbal of risotto w. sweet pep. and safron, stuf. tom., mad. sa. w. tom.

Delphine, Gar. macaroni thi. w. game pu. and truf., marrow on top, mad. sa. w. tom.

Désaugiers, Stuf. w. onion pu. w. ch., dec. w. a lyre made of olives, Provençale sa.

Desgranges, Gar. w. carrots glazed, fried cucumbers, flageolet beans, mad. sa.

Descartes, Gar. boneless quail stuf. w. truf., mad. sa. w. fumet.

Detillier, Cov. w. mad. sa. w. sliced mu. and gherkins.

Deutsch (à la), Sliced filet sauté w. shallots, gr. pepper, veal, kidney, pot sauté, demi-glace sa.

Dijonnaise, Gar. w. tongue quen., nonette shape on top, Château pot., Bordelaise sa.

D'Orleans, Gar. ch. quen. and game quen., cock's combs, fried Villeroy, truf., D'Orléans sa.

D'Orsay, Cov. Foyot sa. gar. Parisienne pot.

Dubarry, Gar. w. art. bottom fil. w. cauliflower, cov. Mornay sa. glazed, mad. sa.

Dubouzet, Gar. w. braised lettuce and stuf. pot., mad. sa.

Duchesse, Gar. w.Duchesse pot. asp. tips, mad. sa.

Dugléré, Gar. Parisienne pot., Maître d'Hotel butter w. shredded water-cress.

Dumas, On Duchesse pot. border, sliced sauté w. mad. sa., star made w. tongue and ham on top.

Duvernoy, Gar. w. stuf. lettuce, stuf. cucumber, mad. sa.

Egyptienne, Stuf. w. Duxelles, circle in truf., gre. and sweet peppers on top, Chasseur sa. around.

Espagnole, Gar. of bouquet gre. and sweet peppers, pounded tom., fried Spanish onions, mad. sa. w. tom.

Estragon, Star made w. scalded taragon leaves on top, demi-glace w. taragon, Parisienne pot.

Evrett, In cocotte individual, gar. w. mu. stachys. Deviled cock's kidneys on top, Bordelaise sa.

Farcis, All filet stuffed on top or inside, gar. and sa. according to article.

Favorite, Gar. w. slice foi-g. on top and truf., bouquet of asp. tips, Parisienne pot., thi. gravy.

Favart, Gar. cock's combs and kidneys, asp. tips, marrow fritters, demi-glace w. port wine sa.

Fermière (Farmer style), Large gar. w. vege. in bouquet, braised onions and cabbage, slice of salt pork, thi. gravy.

Fervaal, Gar. w. bottom art. cut in four, Duchesse pot. w. chopped ham, mad. sa. w. tom.

Financière, Gar. w. mu. truf., cock's combs and kidneys, ch. quen., olives, Financière sa.

Flamande, Gar. w. carrots, turnips, cabbage, salt pork, sausage, thi. gravy.

Fleurette, Pickled w. sherry wine, sauté, moistened w. cre. chives.

Florentine, On subrics spinach gar. w. semolina croq. demi-glace tom.

Forestière, Gar. w. cepes, morils, salt pork, pot. in dices, thi. gravy.

Fourré, Stuf. inside w. divers salpicon, divers gar. and sa.

Franklin, Gar. w. stuf. onions and tom. w. Duxelles, Château pot., truf. sa. w. mad.

Frascati, Gar. foi-g. sauté, asp. tips, Duchesse pot. crescent shape, mad. sa.

Fulton, In individual cocotte or crustade boat shape, gar. w. olives and steamed potatoes, meat juice w. taragon.

Gabrielle, On flat ch. croq. round, gar. w. braised lettuce, on top circle of truf. and marrow, in center very small ch. croq. pear shape, mad. sa.

Gastronome, Stuf. w. truf. gar. w. foi-g., sauté mu. truf., chestnuts, Gastronome pot. demi-glace w. xeres.

Germaine, Gar. w. very small pancake stuf. w. Duxelles, mad. sa.

Giralda, Stuf. w. Duxelles w. pounded tom. and garlic, Italienne sa.

Givry, Gar. bottom art. in four, Bataille pot., French fried onions, fried parsley, deviled sa.

Godard, Gar. w. ch. quen. mu. head, truf., sweetb., cock's combs and kidneys, Godard sa., dec. large ch. quen.

Goncourt, Gar. w. baked thi. slice tom. w. fine-herbs, Magenta sa.

Goulash, See "Miscellaneous Applications."

Grenadin (See terms of different cuts), Gar. optional.

Grosbois, Gar. w. crus. fil. w. mixed vege., cauliflower sauté, mad. sa. w. sliced mu. and truf.

Guillot, Sauté, moisten meat juice and chopped taragon, gar. Paille pot.

Halévy, Gar. w. stuf. mu. pounded tom., sauté, mad. sa. w. tom.

Hauser, Gar. w. French fried onions, jul., pot., Colbert sa.

Havanaise, Gar. w. stuf. gre. and sweet pep. w. Créole rice, Havanaise sa.

Helder, Stuf. w. thi. tom. pu., sprinkled w. chopped white egg on top, Bordelaise sa.

Helvétia, Gar. w. stuf. tom., half onion pu., half spinach pu., mad. sa.

Hendrick, Slice of filet sauté w. sliced veal, kidney and ch. livers, mad. sa. w. tom.

Henri IV, Gar. w. bottom art. fil. w. hazelnut pot, leaves around, made thi. Béarnaise sa. on top or sa. separately.

Hongroise, Gar. w. timbale of cauliflower w. paprika, cov. Mornay sa. glazed, Hongroise sa.

Hussarde, Gar. stuf. tom. fil. w. onions, pu. and horseradish, stuf. mu. Duchesse pot., Hussarde sa.

Impératrice, Stuf. inside w. marrow salpicon w. truf. and foi-g. breaded, broiled, crown pot. soufflées. Truf. sa. separately.

Impérial, Gar. w. fried cock's kidneys Villeroy, asp. tips, crown of truf. on top, Foyot sa.

Impromptu, Stuf. ch. salpicon cov. w. fo-meat, sprinkled w. truf., celery sa. w. onion pu.

Italienne, Gar. w. bottom art. braised or sauté, spaghetti or tagliarini, thi. butter and cheese, Italienne sa.

Jacquart, Gar. w. chestnuts, stuf. olives, bottom art. in four, dec. round game quen., mad. sa.

Janin, Jules, In Duchesse pot. border, sliced tenderloin sauté cov. Créole sa.

Japonaise, On round pot. croq., gar. w. stachys sauté, thi. gravy w. tom.

Jardinière, Gar. w. divers fancy vege. in bouquet around demi-glace sa.

Jeannette, Cœur de, Stuf. w. foi-g. pu. cov. fo-meat, dec. w. sweet pep., heart shape, truf. sa. gar. w. crown soufflée pot. heart shape.

Judic, On sliced round ham, gar. w. braised lettuce, cock's kidneys and slice truf. on top, thi. gravy.

Jussienne, Gar. w. braised lettuce, glazed onion, thi. gravy.

Kléber, Gar. w. bottom art. fil. w. foi-g. pu., truf. sa.

Kursaal, Gar. w. border on cat's tongue, without sugar, in cornucopia shape, fil. w. fancy mixed vege., mad sa.

Lakmé, On lima beans pu., broiled mu., slice of tongue and foi-g. on top, mad sa. w. jul. of tongue and truf.

Languedocienne, Gar. w. egg-plant, cepes, pounded tom. sauté w. garlic, Provençale sa.

Lapérouse, Gar. w. marrow fritters, Château pot., Lapérouse sa.

Légion d'Honneur (Legion of honor), Gar. w. cross made of vege., gre. peas, mad. sa. w. ham.

Lesdiguières, Gar. w. onions fil. w. spinach, cov. Mornay sa. glazed, mad. sa. w. tom.

Levasseur, Gar. w. cepes sauté, tom. sa. w. fi-herbs.

Liencourt, Gar. w. stuf. tom. and mu. fil. w. Duxelle, Château sa.

Lily, On Anna pot. gar. w. bottom art. fil. w. foi-g. pu., slice truf. on top, truf. sa.

London House, Stuf. w. foi-g. salpicon w. truf., gar. w. head mu., whole truf., mad. sa.

Lorette, Gar. w. Lorette pot., asp. tips, gre. peas, sliced truf. on top, mad. sa.

Louise, Gar. w .stuf. tom. and mu. w. Duxelles, Parisienne pot. and Parisienne sa.

Louisiane, Gar. w. sweet pot., gre. corn, fried bananas, rice w. gre. and sweet peppers, gravy.

Louis XIV, Gar. w. bottom art. fil. w. sliced mu. and truf., thi. all sa. on top, truf. sa. around.

Louis XV, Gar. w. bottom art. Dubarry, stuf. tom., fried cock's kidneys, marrow fritters, Parisienne sa. w. truf.

Louis XVI, Gar. bottom art. fil. w. four different pu. tom., onions, gre. peas and truf., thin Béarnaise sa. around, little rose made w. Duchesse pot.

Lucullus, Gar. w. bouquet of cock's combs and kidneys, foi-g. croq. breaded w. chopped truf., Lucullus sa.

Lyonnaise, Gar. whole chestnuts, braised, Lyonnaise sa.

Macédoine, All beef meat gar. w. fancy mixed vege., divers sa.

Madère, Gar. facultative, thi. w. mad. sa. or sa. only.

Madeleine, Gar. w. small bottom art. fil. w. onion pu. and timbal of white beans pu. demi-glace, sa.

Magny, Gar. w. sliced foi-g. on top, cov. Mornay sa. glazed, mad. sa. around.

Maire (Filet), All tenderloin gar. w. Maire pot., demi-glace sa.

Maître d'Hotel, Gar. Maître d'Hotel pot. or Maître d'Hotel butter.

Majordome, On lentils pu., poivrade sa. around.

Manon, On slice of foi-g. gar. w. cock's kidneys, fried Villeroy, Olivette pot., truf. sa.

Maraîchère, Gar. w. oyster-plant, thi. cre., Brussels sprouts sauté, rissole pot., thi. gravy.

Marc Aurèle, Gar. w. braised sweetbreads, ch. quen., truf. sa.

Maréchale, Gar. w. crus. fil. w. cock's combs, kidneys and truf. thi. w. All. sa., bouquet of asp. tips between Mad. sa.

Marie-Antoinette, Gar. w. asp. tips, bottom art. cut in four, sauté, mu., gre. peas, hazelnut pot., thi. gravy.

Marie-Jeanne, Gar. w. bottom art. fil. w. fresh peas pu., hazelnut pot., Colbert sa. w. mint.

Marie-Louise, Gar. w. bottom art. fil. w. mu. pu. and onions, Château pot., thi. gravy.

Marietta, Gar. w. crus. fil. w. noodles, head mu., cock's combs, mad. sa. w. jul. of pistachio.

Marigny, Gar. w. crus. fil. w. chicory, braised lettuce, fondante pot., thi. gravy.

Mariné, All pickled meats (See "Brine"), gar. and sa. according to article.

Marion Delorme, Bottom art. fil. w. mu. pu., dec. w. truf., meat on sliced foi-g., art. on top, truf. sa. w. small ch. quen. around.

Marquise, On pot. Marquise, gar. w. small crus. fil. w. spinal marrow w. truf., thi. Supreme sa., thi. gravy.

Marseillaise, Stuf. w. shredded onions, tom. garlic and fi-herbs, thi. all sa., Provençale sa. around or gar. w. small baked tom. w. garlic, stuf. olives on top w. anchovy circle, Copeaux pot. between tom., Provençale sa.

Mascagni, Stuf. w. calf's brains pu. cov. w. tom. pu., sprinkled w. broken Paille pot., mad. sa. w. tom.

Mascotte, In individual cocotte gar. around w. bottom of art. cut in dices sauté, truf. balls, Olivette pot., thi. gravy.

Masséna, Gar. w . bottom art. fil. Béarnaise sa., slice marrow on top, tom. sa. around.

Martin, J. B., Slice of tenderloin, sauté w. slice mu., gre. and sweet peppers, shallots, meat-glace, fi-herbs.

Matignon (See "Matignon Mirepoix"), Gar. w. Matignon, add jul. of celery, mu. and truf., Colbert sa. jul. pot.

Mayaguez, Cov. w. sliced mu., gre. and sweet peppers sauté, mad. sa. w. tom. w. tabasco around.

Mazarin, Gar. w. pot. shape wooden shoe, fil. w. fancy mixed vege., mad. sa. w.th tom.

Médicis, Gar. w. three different crus. fil. gre. peas, pearls of carrot and sorrel pu., truf. sa.

Melba, Gar. w. braised lettuce, stuf. tom. demi-glace sa. with port wine.

Mélinet, Gar. w. crus. fil.w . fancy mixed vege., ring of tongue and heads of mu. on top, mad. sa.

Ménagère, Home style, in casserole or earthen dish. See "Fermière," gar. and sa. facultaive.

Méphisto, Broiled on broiled sweet pot., deviled sliced ham on top, gar. w. deviled pot. croq., deviled sa.

Méricourt, Gar. w. fried calf's brains, ch. liver sauté, Colbert sa.

Mexicain, Broiled Mexican pimentos and ham, gar. w. frijoles, Mexicain sa. or jul. of pimentos, onions, tom. w. tobasco sa., gar. w. gre. corn cut off, sauté.

Meyerbeer, Gar. w. broiled kidney, risotto w. truf., truf. sa.

Mignon, Gar. w. bottom of art. fil. w. gre. peas, dec. round ch. quen. w. truf., Château sa. (Also term of small filet).

Mikado, On broiled tom. gar. stachy's tom. sa.

Milanaise, Gar. w. spaghetti Milanaise w. jul. ham, tongue, mu. and truf., thi. cheese and tom. pu., tom. sa. around.

Minute, Slice, sauté minute w. shallots and fi-her., pot. sa. optional.

Mirabeau, Checkered w. anchovies on top, gar. w. olives, mad. sa. w. anchovies and taragon.

Mireille, Gar. w. timbale of risotto w. saffron, emptied timbale made w. Duchesse pot. fil. w. pounded tom, thin tom. sa.

Mirette, On pot. Mirette. Château sa.

Moderne, Gar. w. mould surrounded w. spaghetti, ch. fo-meat around, fil. chestnuts pu., dec. ch. quen. on top, mad. sa. or mould, fil. w. fancy vege. in chartreuse w. sliced truf. in bottom, braised lettuce, dec. ch. quen., thi. gravy.

Moëlle, Sliced marrow in dices w. Château sa. or poached plain.

Moissonneuse, Gar. w. gr. peas country style, pot. stewed w. salt pork, thi. gravy.

Moldave, Gar. w. calf's feet croq., pounded tom., mad. sauce.

Monaco, Gar. on top, round slice of ham, fried sliced calf's brain, one broiled mu., mad. sa. w. jul. of mu. and truf.

Monégasque, Gar. w. stuf. bottom of art., stuf. tom. w. duxelles, Olivette pot., mad. sa. w. tom.

Montaigne, Breaded, broiled, gar. Paille pot., horse-radish sa.

Montana, Gar. w. small buckwheat cakes around, Béarnaise sa.

Montbazon, Gar. w. studded sweetbreads, truf., dec. quen., head of mu., truf., Parisienne sa.

Montcalm, Gar. w. timbale of cauliflower, braised celery, mad. sa.

Montebello, Gar. w. bottom art. fil. w. ch. salpicon, cov. fo-meat, sprinkled w. chopped tongue, Montebello sa.

Monte Carlo, Stuf. w. Provençale cov. fo-meat, dec. w. four aces, truf. and sweet peppers, Gourmet sa.

Monticello, Gar. w. stuf. gre. pep., Bordelaise sa. w. taragon.

Montglas, Gar. w. foi-g. and truf. cut in dices, mad. sa. or mad. w. jul. of truf., mu., tongue and ch.

Montgomery, Gar. w. subric of spinach (pancake w. spinach) crown, w. onion pu. on top and slice of truf., mad. sa.

Montmorency, Gar. w. bottom of art. fil. w. fancy mixed vege. on top, bouquet asp. tips, mad. sa.

Montmort, In crust made w. bun paste fil. w. foi-g. pu. and truf. in dices, slice of truf. on top, Château sa. w. foi-g.

Montpensier, In crust fil. asp. tips w. jul. of truf., slices of truf. on top, demi-glace sa.

Morilles (Morils), A kind of wild mushroom, sauté, mad. sa.

Mozart, Gar. w. bottom of art. fil. w. celery pu., head mu., rissole pot., thi. gravy.

Napolitaine, Gar. w. mould surrounded w. macaroni fil. w. Napolitaine macaroni, thi. tom. sa. demi-glace, tom. sauce around.

Navet, au, Turnips olive shape and small onions glazed, demi-glace.

Nemrod, Gar. w. dec. game quen., mad. sa. w. essence of game and sliced truf.

Niçoise, Gar. w. pounded tom. w. garlic, bouquet of string beans, alternate w. Olivette pot., thi. gravy w. tom.

Nicolas II, In casserole w. slice of foi-g- and whole truf. around, Lucullus sa.

Ninon, On Mirette pot. gar. w. small patties fil. w. asp. tips and truf., mad. sa.

Niortaise, Gar. w. stuf. onions w. Duxelles, smothered sliced oyster-plant, Château pot., thi. gravy.

Nivernaise, Gar. w. small French carrots glazed, Nivernaise sa. or thi. gravy gar. only w. carrots.

Noailles, Stuf. w. foi-g. salpicon w. truf., cov. fo-meat dec. on top, gar. w. bouquet of cock's combs and kidneys, mad. sa.

Nonette, Large tongue quen. nonette shape on top, gar. w. Château pot., Bordelaise sa.

Nouilles (Noodles), Gar. w. noodles w. butter and cheese, thi. gravy.

Orientale, Gar. w. crust fil. w. okra, sweet pot. croq., gre. and sweet stuf. pep. w. risotto Greek style, mad. sa. w. tom.

Orléanais, Gar. w. stuf. braised lettuce, fondante pot., mad. sa.

Orloff, Checkered on top w. filet of anchovies fil. w. pearls of onions pu. in each square, gar. w. bouquet of string beans, jul. of sweet pep., mad. sa.

Opéra, Gar. w. small crust fil. chi. livers and crust fil. asp. tips, thi. gravy.

Oxalis, Gar. w. stuf. oxalis w. ch. salpicon w. ham, tom. sa.

Pacha, Gar. w. stuf. gre. and sweet pep. w. timbale of risotto w. curry, mad. sa. w. chopped tongue and pistachio.

Paladin, Gar. w. small glazed onions and carrots, fried apples and salt pork, thi. gravy.

Paillard, Sliced foi-g. on top cov. mad. sa. w. jul. truf., mu., Parisienne pot. around.

Panachés, Mixed string beans and flageolet beans or green peas; also succotash, according to vege.

Parisienne, Gar. w. bottom of art. fil. w. tongue salpicon glazed, Parisienne pot., Parisienne sa.

Parmentier, Gar. w. pot. cut in cube, or fancy, cooked butter.

Paysanne (Country style), Gar. w. smothered sliced vege., salt pork, small pot., thi. gravy.

Périgourdine (Périgord, Périgueux, French province noted for its truffles). All preparations containing only truffles—every style.

Pélerin (Pilgrim), Gar. w. Jerusalem art., thi. cre., crust fil. w. marrow, pounded tom., thi. gravy.

Persane, On ½ broiled tom. gar. w. stuf. pep. w. risotto, fried banana on top, thi. gravy.

Péruvienne, Gar. w. oxalis sauté w. ham in oil, tom. sa.

Petit Duc, Gar. w. crust fil. w. ch. pu., sliced truf. on top, bouquet of asp. tips between, thi. gravy.

Piémontaise, Gar. w. timbale of risotto Piémontaise sa.

Piqué, Larded, gar. and sa. according to style.

Pompadour, Gar. w. bottom of art. fil. w. gre. peas, Choron sa. w. truf.

Portugaise, Gar. stuf. tom. w. duxelles, Château pot., Portugaise sa.

Primeurs, Gar. w. early vege. in bouquet, thi. gravy.

Princesse, Gar. w. bottom of art. fil. half pounded tom. and half green peas pu. separated, bouquet of asp. tips, thi. cre., sliced truf. on top, thin Gourmet sa.

Printanier, Gar. w. young spring vege. in bouquet, thi. gravy.

Provençale, Gar. w. stuf. mu. and small tom. w. duxelle, Provençale sa.

Providence, Gar. w. dice of foi-g. sauté mu. truf., olives, ch. quen., mad. sa.

Purée, Gar. w. any purée of vege. according to article, thi. gravy.

Rachel, Gar. w. bottom of art. filled w. sliced poa. marrow, cov. Bordelaise sa.

Racines (Roots), Vegetables cut in jul. smothered separately, carrots, turnips, celery, braised onions, between thi. gravy.

Ravioli, A sort of noodle paste w. forcemeat gar. w. raviolis, thi. gravy.

Régence, Gar. w. slices of foi-g., dec. ch. quen. w. truf., small flat pot. Duchesse w. chopped truf., cock's combs, mu., truf., demi-glace sa.

Régina, Gar. w. stuf. tom. fil. w. risotto Milanaise, mad. sa. w. sweet and gre. pep. cut in dice, mu. gherkins.

Rémusat, Gar. w. pounded tom. sauté in small scallop shells, Château pot., mad. sa., sliced mu. and truf.

Renaissance, Gar. w. bouquet of new vege. separated, thi. gravy, or art. bottom fil. w. small fancy vege.

Reynière, Gar. w. stuf. olives w. ch. fo-meat, braised chestnuts, chipolata sausages, mad. sa.

Riche, Gar. w. bottom of art., bottom w. gre. peas pu., bouquet of asp. tips and string beans, hazelnut pot., Choron sa. w. truf.

Richelieu, Gar. w. stuf. tom and mu. w. duxelles, braised lettuce, Château po., mad. sa. w. tom.

Risotto, Gar. w. risotto, divers style, according to art.

Ristori, Gar. w. crust fil. w. mixed fancy vege., cover made w. game quen., round of truf. on top, mad. sa. w. sliced mu. and truf.

Rivoli, Gar. w. game quen. sprinkled w. tongue, slice of sweetbread, mu. head., mad. sa. w. tom.

Robiquet, Gar. w. ch. livers, mu. and olives, Chasseur sa.

Rohan, Gar. w. slice of foi-g. crust fil. w. cock's combs and kidneys, thi. All. sa., sliced truf. on top, mad. sa.

Romaine, Gar. w. gnokis gratin, timbal of spinach custard w. anchovies and subric of spinach, romaine sa. w. tom.

Rossini, Gar. w. sliced foi-g. sauté, one under and one over, truf. sa.

Rothschild, Gar. w. boneless reed birds, stuf. w. foi-g., truf., mu., cock's combs and kidneys in bouquet, large dec. ch. quen. demi-glace w. champagne.

Rougemont, Border of Duchesse pot. in tower shape, carrots between, gre. peas on top, baked, meat in center, cov. mad. sa. w. mu. and truf.

Roumanil, Gar. on top ½ broiled tom. cov. w. Mornay sa. w. tom. glazed, gar. around w. stuf. olives, fried egg-plant, circle of anchovies on top, thi. gravy.

Roussel, Gar. w. bottom of art. fil. w. ch. salpicon cov. fo-meat, dec. and stuf. olives, mad. sa. w. tom.

Royer, Gar. w. stuf. mu., truf. sa.

Russe, "Russian" filet, Bitok style w. fried egg on top, raifort sa.

Saint-Didier, Gar. w. pounded tom. sauté, fi-herbs, Magenta sa.

St. Florentin, Gar. w. Duchesse pot. w. chopped tongue, pot. croq. breaded on pounded fine vermicelli, cepes sauté Bordelaise style, Colbert sa.

St. Germain, Gar. w. carrots glazed, pot. fondante, crust fil. gre. peas pu., thi. Béarnaise sa. on top, gravy.

St. Laurent, Gar. on top ½ broiled tom. on large mu., crown of pot. soufflé, Maître d'Hotel butter.

St. Mandé, On pot. Macaire, gar. w. asp. tips, gre. peas, thi. gravy.

St. Martin, Stuf. w. duxelles gar. ch. liver, boiled pot., thi. gravy.

St. Vallier, Gar. w. stuf. tom. and mu., Château pot., Colbert sa. w. taragon.

Sabinoise, Stuf. w. ch. livers salpicon, thi. Rouennaise sa., poivrade sa. around.

Salisbury, Filet scraped, not seasoned, broiled, for invalids.

Sarah Bernhardt, Cov. w. Béarnaise sa. w. Vert butter, slice of truf. on top, gar. w. Sarah pot.

Sarde, Gar. w. stuf. cucumbers and tom., rice croq. made w. risotto, tom. sa.

Saxonne, Gar. w. stuf. tom. and cucumbers, demi-glace w. horseradish.

Sicilienne, Gar. w. lazagnes thi. w. ch. livers pu., mad. sa. w. tom.

Sigur, Gar. w. stuf. tom, pot. croq. w. ham, truf. sa. w. tom.

Soubise, Gar. w. onion pu., mad. sa. or thi. gravy.

Staël, On flat ch. croq. gar. w. mu.f fil. ch. pu., bouquet of gre. peas, mad. sa.

Stanley, Gar. on top fried bananas around, shaved horseradish in center, horseradish sa. around.

Strasbourgeoise, Gar. w. foi-g. and truf. cut in dice, bouquet of choucroute, chipolata sausage, mad. sa.

Surprise, Stuf. inside w. divers salpicon, marrow, truf., foi-g., etc., gar. and sa. according to article.

Talleyrand, Gar. w. macaroni and large jul. of truf. thi. w. stock of meat and dice of foi-g., mad. sa.

Tartare, Chopped filet (See "Américain"), add anchovy and Tartare sa.

Tavernier, Sauté moistened w. wh. wine, ham cut in dice, fi-herbs and tarragon, gar. w. Château pot.

Tivoli, Gar. w. large mu. fil. cock's combs and kidneys, thi. All. sa., bouquet of asp. tips, mad. sa. w. tom.

Tosca, Stuf. inside marrow w. salpicon, cov. w. onion pu., tom. on top, tom. sa. w. mint or fennel.

Toulousaine, Gar. w. mu., truf., olives, cock's combs and kidneys, mad. sa., thi. All. sa., braised sweetb., ch. quen.

Tourangelle, Gar. w. flageolet beans and string beans, thi. gravy.

Tour d'Argent, Gar. on top one circle of thi. tom. pu., cauliflower pu. in center dome shape, slice truf., Choron sa. around.

Tournon, Fluted mould fil. w. mu. pu. and ch. fo-meat, undermould on top, Château sa.

Travers, Gar. w. bottom of art. fil. w. ch. pu., crust fil.

Trianon, Gar. around w. gre. peas pu., onions pu., tom. pu. and Béarnaise sa., Paille pot.

Triumvir, Gar. w. dec. ch. quen., crust fil. sweeb., Béarnaise sa.

Turbigo, Gar. w. bouquet of mu., art. bottom cut in 4, ch. livers, mad. sa. w. tom.

Tyrolienne, Gar. w. pounded tom. sauté, French fried onions, Tyrolienne sa.

Valançay, On flat noodles croq. w. ham, gar. w. small "Financière," marrow sa.

Vandatour, On art. pu. gar. w. marrow croq. w. truf., Parisienne pot., Château sa.

Vernon, On flat spaghetti, croq. gar. w. braised celery and cucumbers, port wine sa.

Vert-Pré, or **Pré-Vert,** Gar. pot. Paille, water-cress or Maître-d'Hôtel.

Vichy, Gar. w. carrots smothered Vichy style, thi. gravy.

Victor Hugo, Thi. Béarnaise sa. w. tom. on top w. slice truf., tom. sa. around.

Victoria, On flat ch. croq., poa. tom. on top, Victoria sa.

Victorine, Cov. w. celery pu., circle of sliced cooked carrots on top, stuf. mu. in center, mad. sa.

Vigneron, (Winegrower), Slice sauté w. mu., salt pork, shallots, fi-herbs, Lyonnaise pot. moistened w. wine and th. gravy.

Villageoise, Cooked in earthen dish. See "Fermière."

Villaret, On flageolet beans pu., broiled mu. on top, Château sa.

Villefranche, Gar. w. pounded tom. sauté, olives, anchovies filet on top, demi-glace w. anchovies.

Villemere, On crust fil. w. onion pu. and truf., slice truf. on top, mad. sa.

Villeneuve, On flat ch. croq., crown of truf. and tongue on top, cock's comb in center, gar. w. stuf. mu. around, mad. sa.

Viroflay, Gar. w. art. croq., crust fil. w. cream spinach, Château pot., thi. gravy.

Waldimir, Stuf. w. chestnut pu. and foi-g., cov. w. ch. fo-meat, dec. Colbert sa. w. fennel.

Walkyrie, On flat Duchesse pot. w. ham, large mu. fil. w. onions pu. on top, cream sa. w. juniper berries.

Zingara, Stuf. inside w. sliced ham, mad. sa. w. tom. and jul. of ham, tongue, mu. ch.

Zimmermann, Fried egg on top cut round, point of truf. on yolk, Béarnaise sa., Parisienne pot. around.

VEAL (Veau)

Veal is not a nourishing food, but is eaten considerably. It must be of first quality, firm, white and elastic, and at least 6 weeks old. It is prepared and cooked in the same manner as beef. White meats must be very well cooked. (See terms for cutting of meats.) Also garnitures of beef and sauces which accompany the meats. Time required to cook veal chops, 12 to 15 minutes.

REMARKS—All articles to be braised should have the fat removed and the latter reduced, straned and added to the sauce and garnishings. Meats to be stuffed should be lightly sauté on the side to be garnished, then pressed, trimmed and cooled before garnishing.

For time required to cook, see note at head of "Beef."

CHOPS, KERNEL, SADDLE, SLICE, ETC.
COTES, NOIX, ESCALOPE, NOISETTE, ETC.

Abbréviations: Same as those for "Beef."

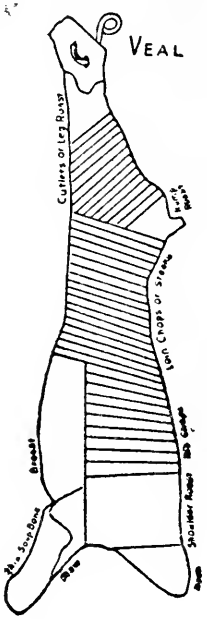
Agnès Sorel, Larded pork and truf., braised on mu. pu., truf. sa.

Algérienne, Cov. Godiveau fo-meat w. chopped green and sweet pep. gar. w. poa. tom., sweet pot. croq., gravy.

Ambassade, Braised gar. w. stuf. mu., ½ fried tom., Soubise sa. w. truf. and coction.

Anglaise, Stuffed English style w. sage, roast thi. gravy, lemon sa. etc., boiled pot. or breaded English style, fried in butter, divers gar.

Anversoise, Slice stuf. w. panade w. cream rolled and braised, gar. w. hop shoots, boiled pot., thi. gravy.



Basilic, Broiled or sauté w. basil herb butter and meat glace.

Behague, Gar. w. braised celery, fried cucumbers, mad. sa. w. tom.

Bellecourt, Gar. w. pu. of chestnuts, flageolet beans Bretonne style, with reduced stock.

Blanquette, Stew in blanquette sa. gar. w. mu., small onions.

Bellevue, Braised when cold mould, dec. w. fancy cooked vege. surrounded w. jelly, divers gar. or salad.

Bonne Femme, Cooked in earthen dish, small onions and pot., baked.

Bordelaise, Stuf. w. duxelle w. fi-herbs, breaded English style, gar. w. cepes sauté, Bordelaise sa.

Bouchère, Do not trim chops, gar. and sa. facultative, braised, broiled, sauté, etc.

Bourguignotte, Braised w.wine gar. w. stuf. mu., Bourguignotte sa.

Briarde, Gar. w. braised stuf. lettuce, crust fil. w. creamed carrots, mad. sa.

Byzantine, On cauliflower pu. gar. w. braised lettuce, egg-plant sauté, thi. gravy.

Caisse, Kernel, braised empty, fil. w. divers gar. and sa., case shape, according to the name.

Casserole or **Cocotte** (Earthen pan), cooked w. butter, gar. optional, according to the name.

Caucasienne, Slice rolled w. anchovies, fi-her. braised on tom. pu.

Catalane, Sauté. (See "Beef Catalane"), Cut tomatoes in 4, add onions and garlic.

Chanzy, Duchesse pot. border cooked veal, slice, cov. Mornay sa., baked.

Chartreuse, In dec. mould w. fancy vege. surrounded w. fo-meat, according to article, thi. gravy.

Chasseur, Broiled or sauté, Chasseur sa.

Chatham, Gar. w. noodles, sauté, sliced tom. sauté, Soubise sa. w. sliced mu.

Choisy, Gar. w. braised lettuce, timbale of chicory, Château pot., mad. sa.

Combination, Veal, vege. and egg gar. facultative.

Côtes, Broiled, sauté, gar. w. divers gar. vege. or pot. and sa. according to article. (For complement, See "Beef" or "Lamb.").

Custine, Stuf. w. duxelle w. truf. breaded English style, tom. sa.

Dampierre, Sauté on purée of split peas, Hussarde sa.

Dandolo, Sauté gar. w. pot. in cubes, veal kidneys, mu., glazed onions, all mixed, thi. gravy.

Dantzig, Sauté w. caraway seed, moistened w. gravy, gar. w. boiled round pot.

Dauphine, Stuf. w. salpicon, breaded English style, fried in butter, gar. Dauphine pot., mad. sa.

Desaix, Stuf. w. duxelle, cov. veal forcemeat, gar. w. mixed fancy vege., pot. croq., Ravigote sa.

Dreux, Studded w. truf. and tongue, braised, gar. Financière. See "Financière").

Ecossaise, Gar. w. vege. in bouquet, to alternate, green peas and cut string beans, thi. gravy.

Escalope, Thick slice, sauté, broiled, breaded, gar. facultative.

Escallops (Divers)

Fermière, Braised, sauté, gar. w. smothered sliced vege., thi. gravy.

Filet, Tenderloin, whole, larded, braised or roast, broiled, sauté, gar. and sa. according to article.

Financière, Braised, gar. Financière (See Beef) and sa.

Fines Herbes, Fi-herbs sauté w. shallots, moistened, fi-herbs.

Fontange, On flat Duchesse pot. gar. white beans pu., braised lettuce.

Fricandeau, Kernel split, larded, braised, gar. and sa. facultative.

Garnis (Garnishings), Alsacienne, Arlésienne, Bizantine, Bruxelloise, Chartres, Chasseur, Clamart, Choisy, Champignons, Dubarry, Forestière, Hongroise, Italienne, Japonaise, Jardinière, Judic, Lyonnaise, Macédoine, Montpensier, Niçoise, Parmentier, Piémontaise,

Portugaise, Saint Mandé, Soubise, Viroflay, Vichy, etc. (See Beef). Mad. sa. tom. demi-glace, thi. gravy.

Goulash (See "Miscellaneous Applications.").

Grenadin (See terms of different cuts), gar. facultative.

Holstein, Escalope, breaded English style, fried w. butter, gar. w. chopped eggs, caper, anchovies, fi-herbs, brown butter.

Indienne, Stew w. curry and rice or slice curry sa.

Italienne, Slice, sauté in oil, Italienne sa.

Idzelkely, Cut in dice, same Goulash, onions and tom. in dices, moistened cre. reduce, rice.

Jus, au (With gravy), Braised, roasted, coulis or coction.

Keftêdès (Greek style), See "Miscellaneous Cuts").

Kossuth, Sauté w. paprika, moistened cre. w. jul., ham and mu.

Lison, Gar. w. Duchesse pot. w. tongue, timbale of lettuce, mad. sa.

Loose-Vinken (Flamish Paupiette), Rolled w. salt pork in center. Same "Carbonade."

Madeleine, Cov. fo-meat on bottom of art., gar. w. timbale art. pu., thi. gravy.

Maintenon, Stuf. w. ch. salpicon, breaded English style, Financière sa.

Maraîchère, Gar. w. fried oyster-plant, rissole pot., thi. gravy.

Maréchale, Breaded English style, fried w. butter, gar. w. asp. tips w. truf. on top, thi. gravy.

Marengo, Sauté in oil, onions, garlic, moistened w. wh. wine, Espagnole sa., pounded tom., mu., bread crust, fi-herbs.

Marie-Louise, Gar. w. bottom of art. fil. w. ch. pu. sliced truf., thi. gravy.

Marigny, Gar. w. braised lettuce, gre. peas, string beans, thi. gravy.

Mazarin, Gar. w. stuf. cucumber, pot. croq., mad. sa. w. tom.

Matignon, Braised or sauté cov. w. Matignon, (See Mirepoix) cov. w. caul., braised, served w. stock.

Médaillon, Cooked one side, dec. divers gar. and sa.

Metternick, Kernel braised, slices meat w. Béchamel sa. and paprika, glazed, serve rice pilaf and stock or gar.

rice pilaf, braised red cabbage in jul., braised chestnuts, Soubise sa. w. paprika.

Mignon, Broiled sauté, gar. and sa. facultative.

Miribel, Gar. w. fried cauliflower, fried egg-plant, fried tom., rice croq., thi. gravy w. tom.

Milanaise, Breaded English style w. grated cheese, fried in butter, gar. w. spaghetti, Milanaise tom. sa.

Monarque, Gar. w. bouquet of carrots and turnips glazed, smothered celery jul. bet. mad. sa.

Morland, Breaded, w. truf. on mu. pu., mad. sa.

Motholon, On slice of tongue, truf. and mu. head on top, mad. sa.

Napolitaine, Cooked cov. Mornay sa., breaded English style, fried, gar. macaroni Napolitaine, demi-glace. w. tom.

Nelson, Same as Metternich, Soubise sa., w. sliced ham between slices of meat, cov. Soubise sa., glaced.

Nemours, Gar. w. carrots, Vichy, gre. peas, Parisienne pot., mad. sa.

Noix, Kernel, braised gar. and sa. See "Garnis".

Nonette, (See "Beef Nonette"), Same gar. and sa.

Orientale, Gar. rice pilaf w. curry, braised celery, braised stuf. okra, thi. gravy w. curry.

Orloff (Same "Nelson"), W. sliced truf. between meat, cov. w. Mornay sa. w. onion pu. highly sea.

Ossi-Buchi, Braised w. chopped onions and pounded tom. moistened w. white wine.

Papale, Cook raw in paper cases w. duxelle and truf., bake in slow oven, Papillote style.

Papillote, Cook, put in paper cases w. duxelle, slices of ham, baked.

Paupiette, Slice cov. fo-meat, rolled, braised, gar. and sa. according to article.

Pavalas, Slice stuf. w. ch. fo-meat w. truf. and tongue in dice, rolled, braised, gar. w. small vege. in Chartreuse, mad. sa. and stock.

Périgourdine, Stuf. fo-meat, fresh pork and foi-g. w. truf., enveloped in caul., broiled or sauté, truf. sa.

Perkoëll, Goulash style w. pork (See Idzelkely).

Piémontaise, Gar. w. risotto Piémontaise, mad. sa. w. white truf.

Poitrine (Breast), Boneless, stuf. divers styles and gar. blanquette w. gristle.

Pojarski, Chopped veal mixed w. butter, half and half, season, reform in shape, bread English style, fry w. butter, gar. and sa. optional.

Pontoise, Cooked veal on skewer alternated w. mu., broiled, tom. sa.

Préville. Gar. w. stuf. tom., braised lettuce, fondante pot., mad. sa.

Primeurs or **Printanière,** Gar. w. young spring vege. in bouquet, divers sa. or gravy.

Purée (All mashed vege), Gar. w. purée and gravy.

Provençale, Stuf. Provençale or gar. (See beef) Provençale sa.

Renaissance (See Beef), Same gar.

Romanoff, Same Metternich, add braised fennel.

Saintonge, Gar. w. small turnips in butter, gre. peas French style, thick gravy.

Schnitzel, Paprika schnitzel. Thin slices w. paprika sauté w. butter, moistened w. cream, or wiener schnitzel, breaded English style, fried in butter, gar. and sa. optional.

Senlis, Gar. w. broiled mu., pot. croq., thi. gravy.

Sévigné, On slice of foi-g. gar. truf., mu., dec. quen truf. sa.

Seymour, Breaded English style, crumbs mixed w. truf., fried in butter on mu. pu., gar. w. sweetb. croq., mad. sa.

Slavonienne, Larded and pickled, cov. w. onion pu. enveloped w. bread paste, bake in slow oven.

Truffles, Broiled, braised, sauté, gar. w. truf. or sa.

Turque (Turkish style). On rice pilaf, gar. w. ch. livers and egg-plant sauté, mad. sa. w. tom.

Vert-Pré, All gar. w. green vege. or sa. broiled, braised sauté, according to article, also Paille pot., watercress and butter, Maître d'Hotel.

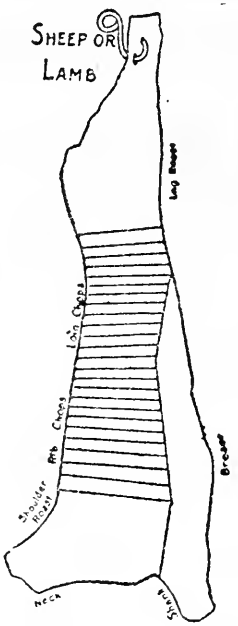
Vichy, Braised, broiled, sauté, gar. w. Vichy carrots and gravy.

Zingara, Braised, broiled, sauté on slices of ham, Zingara sa.

LAMB AND MUTTON

(AGNEAU ET MOUTON)

Lamb and mutton are the best meats after beef. Lamb, after the age of six months, is called mutton. The meat of the lamb before two months has little flavor, is sticky, white and soft. After that time it is delicious, especially if the animal has been fed upon



milk, the meat being tender and very nourishing for children, convalescents and old feeble people.

Roasted or broiled are the most natural preparations. The preparation of mutton is the same as for lamb, and it is eaten rare, but lamb is eaten well cooked. Following are 200 recipes for lamb and mutton.

NOTE—For all preparations, see "Filet" and "Mignon" in pages concerning Beef. Nearly all of the garnishings

are the same, so it is not necessary to repeat them. These garnishings can be served with crustades and tartelettes; the large garnishings can be used for the saddle, racks and legs. The garnishings of potatoes is the same.

See names of "Cuts of Meats."

NAMES AND DIVERS TERMS OF LAMB AND MUTTON

(Divers Noms de l'Agneau et du Mouton)

Baron, Saddle .and leg roast; **Blanquette,** stew; **Bouilli,** boiled; **braisé,** braised; **brochette,** in skewer; **Carbonade,** braised slice; **carré,** rack; **cassoulet,** stew w. beans; **côtelettes,** chops; **currie,** curry;. **daube,** braised w. wine; **émincés,** cut in thin slices; **épaule,** shoulder; **épigramme,** cooked boneless breast; **escalope,** thin slice or cutlet; **filet,** tenderloin or fillet; **fricassée,** fricassé white stew; **gigot,** leg; **hachis,** hash; **haricot d'Agneau ou mouton,** stew w. beans; **ragoût irlandais,** Irish stew; **kebap,** Turkish stew; **filet mignon,** small tenderloin; **pâté de mouton ou d'agneau,** mutton or lamb pie; **navarin,** brown lamb stew w. pot.; **noisette,** small pieces without bones and fat; **noix,** kernel or nut; **poitrine,,** breast of lamb; **ragoût,** brown stew; **rôti,** roasted; **sauté,** cooked quickly over a sharp fire; **selle,** saddle; **schaschliks,** Russian sliced w. ham and pork; **en tranches,** in slices.

TIME REQUIRED TO COOK

(See Notes on Cooking of Beef)

Leg of lamb, 50 min. to 1¼ hours.
Leg of mutton, 1¼ to 1½ hours or more.
Rack of lamb, 25 to 35 min.
Rack of mutton, 30 to 50 min.
Saddle of lamb, 1 to 1½ hours.
Saddle of mutton, 1½ to 2 hours, according to size and fat.

LAMB OR MUTTON BROILED OR SAUTE

English lamb chops, 20 to 30 min.
English mutton chops, 25 to 35 min. or more.
Lamb chops, 8 to 10 min.
Mutton chops, 10 to 15 min.
Lamb steak, 10 to 15 min.

CHOPS, NOISETTES, ETC.

Albertine in cocotte, Fil. w. mu. pu., gar. w. noisette pot., Colbert sa.

Algérienne, Stuf. w. chestnut pu., sprinkled truf. on flat sweet pot. croq., tom sa. w. chopped pistachio and truf.

Alexandra, Breaded English style, gar. w. truf., mu., cock's combs and kidneys, mad. sa.

Allemande, Breaded English style, gar. w. cucumbers and mu., thi. cre. sa., all sa.

Andalouse, Stuf. w. onion pu. and sweet pep., Maximilienne sa. w. tom.

Anglaise (English Style), Boiled, breaded English style, gar. and sa. and boiled vege. if desired.

Arago, Stuf. duxelle w. truf. cov. fo-meat, large star of truf. on top, Château sa.

Argenteuil, Dipped in butter, then rolled in bread crumbs, broil, gar. w. asp. tips or breaded English style.

Armentière, Breaded w. butter, broiled on art. pu., mad. sa.

Ballandar, Gar. w. cepes, bottom of art. cut in four, sweet pep. in dice, mad. sa. w. tom. and capers.

Baron Brisse, On mu. pu., slice truf. on top, gar. w. fried root celery, Château sa.

Bayeldi Iman, On egg-plant sauté, ½ tom. on top, thin Colbert sa. w. mint.

Beauharnais, Stuf. duxelle w. truf. cov. w. sweet pep., gar. w. risotto Oriental, Maximilien sa.

Béhague, Gar. w. braised celery, stuf. cucumbers, Colbert sa.

Belleclaire, In cocotte, gar. duxelle w. foi-g., bottom of art., mu. head on top, Noisette pot. around, cov. Colbert sa. w. taragon.

Bellevue, Cold, dec. in jelly, gar. w. fancy vege. if desired.

Benoîton, Stuf. w. foi-g. pu., cov. Morney sa., All. sa. w. truf. around, sliced truf. on top.

Bergère, In cocotte, sliced pot. salt pork cut in dice and field mu. sauté, thi. gravy.

Biarritz, Stuf. w. ham pu. and truf., breaded English style, mad. sa. w. sweet pep. in dices.

Billancourt, Stuf. w. chestnut pu. gar. flageolet beans, mad. sa.

Bonfy, Stuf. w. ch. salpicon cov. Mornay sa. glazed, mad. sa.

Bodeley, On flat pot. croq. cov. Soubise sa., glazed.

Bonne Femme, In earthen dish w. pot. cut in dice, white beans, salt pork around, clear gravy.

Bonnefoy, See "Beef Filet," same style.

Bordelaise, Gar. w. cepes sauté Bordelaise, Bataille pot., Bordelaise sa.

Bouchère, Chops not trimmed, broiled, gar. facultative.

Bourgeuil, On bottom of art. fil. w. mu. pu., slice truf. on top, mad. sa.

Bourgeoise, Gar. w. small fancy vege., thi. w. mad. sa.

Bourguignonne, In earthen dish gar. w. salt pork, small onions, mu., Bourguignonne sa.

Braisé, Braised, all lamb and mutton gar. and sa. facultative.

Brace Chops, Chops cut off double rack or saddle, broiled gar. and sa. optional.

Brazza, Stuf. w. Jerusalem art. salpicon, horseradish sa.

Breast, Ravo breaded, broiled, gar. optional or cook and take out the bones, breaded, broiled or sauté.

Bretonne, Gar. w. white beans, flageolet beans, Lima beans, etc., Bretonne style.

Bruxelloise, Stuf. w. sausage fo-meat, envelope in caul., piquante sa. w. French fried pot.

Buloz, Cov. w. thi. Mornay sa. cooked, breaded English style, fry, gar. risotto w. truf., mad. sa. w. tom.

Bussy, Stuf. ch. salpicon cov. fo-meat sprinkled w. truf., Suprême sa. w. truf. in dice.

Cabaret, In earthen dish or casserole w. shallots, moistened w. wh. wine, meat glace, pot. Bataille, fi-herbs.

Cambon, Stuf. w. oyster-plant salpicon, cov. fo-meat, sprinkled w. fried sweet pot. cut in dice, gar. w. timbale of vermicelli, tom. sa.

Capucine, Gar. w. stuf. mu., small patties fil. w. spinach, choron sa.

Carignan, Breaded English style, gar. w. cock's combs and kidneys fried in batter, tom. sa.

Casserole, All lamb or mutton cooked in earthen pan, gar. and sa. according to the name.

Cassoulet, Cut in square pieces, fry, add onions, season tom. pu. cooked white beans, garlic sausage, rind of salt pork, conserved goose and garlic, bake.

Castillane, Breaded English style on chestnut pu., Castillane sa.

Castelar, Cov. w. mu. pu. w. trefoil made w. sweet pep. on top, Colbert sa.

Catalane, Stuf. w. mu. salpicon w. ham and sweet pep., Catalane sa.

Cettoise, Breaded English style, gar. w. baked half tom. w. garlic, fi-herbs and crumbs, mad. sa. w. tom.

Cévenolaise, Stuf. w. duxelle w. sweet pep. on chestnuts pu., mad. sa.

Champignon (Mushrooms), Gar. w. broiled mu. sauté, cream, stuffed, etc. according to article.

Champvallon, Chops not trimmed, sauté, after, braised w. sliced pot. and onions, moistened bouillon or meat juice, baked and served in earthen pan.

Champenoise, Gar. w. stuf. mu., pot. croq., stewed prunes, Bourguignon sa.

Chancelière, Roll in butter and then in bread crumbs, broiled on art. pu., Supreme sa. w. truf.

Charleroi, Cov. w. onion pu., breaded English style, piquante sa.

Chartres, Sauté, star made w. taragon on purée of French peas, Colbert sa. w. taragon.

Châtelaine, Stuf. chi. pu. w. onion pu. on fresh peas pu., mad. sa. or gar. w. bottom of art. fil. w. chestnuts pu, Parisienne pot.

Châtillon, Stuf. w. minced mu. salpicon, cheese and glazed on string beans pu., thi. gravy.

Chevreuse, Breaded English style only, chopped truf., sauté, gar. w. bottom of art. cut in four, mu., stuf. olives, mad. sa.

Chevreuil (Venison style), Pickled, gar. w. chestnut pu., poivrade sa.

Chevreul, Stuf. w. art. pu. gar. w. mixed peas and string beans, demi-glace sa.

Choiseul, Stuf. ch. salpicon, gar. w. art., mu. and sweetb., thi. All. sa.

Clémentine, On slice of tongue, gar. w. sweetb. and mu., All. sa. and Paille pot.

Cocotte, All articles served in small earthen pan, gar. and sa. according to article.

Columbia, Stuf. tongue salpicon cov. fo-meat, sprinkled truf., tongue and pistachio, mad. sa. w. gre. and sweet pep. in dice.

Combination, Lamb or mutton, broiled or sauté w. vege., pot. or eggs and Italian paste, sa. according to art.

Comtesse, Stuf. ch. salpicon cov. fo-meat, dec. on top, gar. w. cock's combs and kidneys, mu., thi. All. sa.

Constance, Stuf. fo.-meat mousseline, gar. cock's combs and kidneys, cre. sa.

Courbevoie, Breaded English style, gar. w. cauliflower sauté, Soubise sa.

Cova, Breaded English style, gar. w. gre. peas, Bigarade sa. w. curaçao.

Crépinette, Stuf. w. sausage meat, enveloped in caul., gar. and sa. facultative.

Cressonnière, Shredded water-cress, salt pork cut in dice and sauté mixed, Hollandaise sa. w. watercress butter.

Custine, Stuf. duxelle w. truf. breaded English style, mad. sa. w. tom.

Cyrano, Gar. on top w. bottom of art. fil. w. foi-g. pu., four olives made w. truf. on top, Château sa. around.

Dampierre, Breaded English style on dry pu. of peas, Hussarde sa.

D'Anjou, Slice truf. inside, breaded w. butter, broiled on ch. pu., mad. sa.

Dauphine, Gar. w. asp. tips, pot. Dauphine, thi. gravy.

Deauville, Stuf. ch. salpicon cov. fo-meat, sprinkled truf. and tongue, mad. sa. w. sliced mu.

Diable, Braised or sauté, cav. w. mustard and cayenne pep., breaded English style or butter, Deviled sa.

Desaix, Stuf. ch. salpicon gar. w. pot. croq., hot Ravigote sa.

Dolmas, Chopped lamb w. fat and cooked rice, made in balls and rolled in grape leaves, smothered in earthen pan w. onions on mutton fat, highly sea. (Turkish).

D'Ordogne, Thin slice stuf. w. duxelle chives and fo-meat, rolled, broiled, Colbert sa.

D'Orsay, Stuf. tongue salpicon w. mu. and truf., cut in jul., mad. sa.

Doyen, Stuf. w. foi-g. gar. w. ch. quen. and foi-g. quen., Supreme sa., truf.

Dubarry, Stuf. w. cauliflower pu. cov. Mornay sa., glazed, gar. Parisienne pot., clear gravy.

Dubeloy, On mu. pu., slice truf. on top, Colbert sa.

Dumonteil, Enveloped w. thick Soubise sa., breaded English style on Jerusalem art. pu., mad. sa.

Durand, Stuf. w. duxelles w. truf., enveloped in pancake, breaded English style and fried, Colbert sa.

Elyséenne, On foi-g. pu. w. truf., mad. sa. w. mu. and truf.

English chop, Chop cut off the saddle, rolled w. kidneys, broiled, served boiled or baked pot.

Epicurienne, On ch. fo-meat mousseline, gar. w. sliced mu. w. cre. sa., slice truf. on top.

Epigramme, Lamb chop w. piece of boneless breast. Roll in butter, then in bread crumbs, broiled, gar. and sa. according to article. See "Breast."

Farcis, Stuffed on top or inside w. salpicon, fo-meat, pu., etc., gar. and sa. according to article.

Favorite, Stuf. w. mu. pu. cov. ch. fo-meat studded with gold leaf on top, truf. sa.

Fermière, Farmer style, braised w. sliced vege. served in earthen dish w. thi. gravy, gre. peas and string beans.

Financière, Stuf. w. fo-meat, dec. gar. Financière. (See beef).

Fines Herbes, Sauté w. shallots, moistened white wine, fi-herbs.

Florentine, Gar. w. bottom of art. fil. cre. spinach, Vénitienne sa.

Florian, Breaded English style, gar. w. braised lettuce, onions and carrots glazed, olives, pot., thi. gravy.

Forestière, Gar. w. moril, cepes, salt pork, Bataille pot,, thi. gravy.

Fourré, Stuf. w. salpicon inside, gar. and sa. optional.

Francillon, Stuf. w. duxelle and fi-her., enveloped in caul., truf. sa.

Freneuse, Breaded English style on turnip pu., thi. gravy.

Frit (Fried) Breaded English style, plain, butter or oil, gar. and sa. facultative.

Gavardi, Gar. w. braised lettuce, glazed onions, Colbert sauce.

Géorgienne, Pickled in oil, sauté, on rice pilaf Turkish style, gravy.

Giralda, Stuf. w. Spanish onions pu. and sweet peppers, Maximilien sa.

Grecque (Greek style), Gar. w. pilaf Greek style, braised lettuce, okra, gravy.

Grillé (Broiled), All kinds of lamb, gar. and sa. according to article.

Habirshaw, Gar. stuf. cucumber, cepes sauté, mad. sa.

Hébé, Stuf. w. ch. salpicon, cov. fo-meat, dec. on top, gar. w. mu., cock's combs and kidneys, Supreme sa. w. truf.

Heivelle, Gar. cepes and moril, thi. gravy.

Henkiar Bayendi (See Kébap), Gar. w. egg-plant pu. w. onions, garlic and paprika.

Henriot, Cov. w. Villeroy sa. breaded English style, on mu. w. cream sa.

Hussarde, Gar. w. tom. fil. w. shredded onions, thi. horse-radish sa. glazed, broiled mu. fil. w. onion pu., Duchesse pot., Hussard sa.

Imam Bayeldi, On fried egg-plant, baked tom. on top, cov. Colbert sa. w. chopped mint.

Impératrice, Stuf. ch. salpicon cov. fo-meat sprinkled truf., on celery pu., Supreme sa. w. Soubise.

Infante, On sliced mu. w. cre. sa., cross w. sweet pep. on top, Noisette pot. around.

Italienne, Breaded English style and cheese, gar. w. bottom of art. Italienne sa.

Jardinière, Broiled, braised, breaded, etc. gar. w. vege., thi. gravy.

Kébap, Turkish dish, cut in square pieces w. fat on skewer w. aromatic herbs, roast or broiled.

Laciotat, Breaded in butter w. fi-herbs, broiled, gar. w. pounded tom. sauté w. garlic, mad. sa. w. tom.

Laura, Stuf. w. macaroni salpicon mixed pounded tom. enveloped in caul., mad. sa. w. tom.

La Vallière, Gar. w. bottom of art. fil. w. green peas or asp. tips, Colbert sa.

Lefort, Pickled in oil, gar. w. cepes, Poivrade sa.

Le Verrier, Stuf. oyster-plant salpicon, cov. fo-meat, star made half w. truf. half w. tongue on bottom of art., Colbert sa. w. orange juice.

Limousine, In casserole gar. w. glazed onions and chestnuts, thi. gravy.

Loïe Fuller, Stuf. w. art. pu. cov. fo-meat, gar. w. circle of truf., red and green pep., pistachio, Sicilienne sa.

Louis XXIV, Stuf. duxelle w. onion pu. breaded English style, tom. sa. w. Soubise.

Louisiana, Gar. w. sweet pot. sauté, risotto Créole, green corn sauté, fried bananas on top, cre. sa.

Louisianaise, Cooked, border w. sweet pot. pu. baked, gar. w. green corn croq., Béarnaise sa. on the border on top, tom. sa. around.

Lucullus, Gar. w. whole truf., foi-g. cut in big dice, sauté, Lucullus sa.

Macédoine, Gar. w. mixed fancy vege., thicken w. butter, clear juice or thick.

Maintenon, Stuf. w. onion pu. w. sliced mu. glaced truf. sa.

Maison d'Or, On slice of foi-g. sauté, slice truf. on top, truf. sa.

Majordome, Pickled, sauté, poivrade sa. w. sliced mu.

Malmaison, Breaded English style on fresh green peas p. gar. w. asp. tips, stuf. tom., mad. sa.

Maréchale, Breaded English style, gar. w. asp. tips w. jul. of truf., slice truf. on top, mad. sa.

Marie-Louise, Breaded English style, gar. w. bottom of art, fil. mu. pu., slice truf. on top, mad. sa.

Marly, Stuf. art. pu. cov. fo-meat, sprinkled truf., gar. w. timbale of chicory, truf. sa.

Mascotte, Gar. w. bottom of art. cut in dice, Olivette pot., truf. balls, thi. gravy.

Mazagran, Braised, cold, stuf., foi-g. pu. dec. turf., gar. w. jelly.

Mexicaine, Stuf. w. ch. pu. cov. fo-meat, striped w. green and sweet peppers and fo-meat, border with point of fo-meat, Maximilien sa.

Milanaise, Breaded English style and cheese gar. w. spaghetti Milanaise, tom. sa.

Mignon or **Mignonne,** Small, gar. w. small bottom of art. fil. w. asp. tips, dec. ch. quen., Aurore sa.

Minute, Thin slice sauté w. butter and fi-her.

Mirabeau, Stuf. w. onion pu. glazed. Soubise sa. w. truf.

Mirecourt, Stuf. w. fo-meat mousseline on art. pu, Supreme sa. w. truf.

Miss Betsy, Breaded English style, fried in butter on mixed pot. and yellow turnips pu., thi. gravy.

Mixed Grill, Mixed w. broiled kidney, sausage, mu., tom., pot., bacon or ham, your choice.

Moderne, On chestnut pu. gar. w. art. cut in four, mu. truf., mad. sa.

Montesquieu, Stuf. ch. salpicon enveloped w. caul., mad. sa. w. tom.

Montglas, Stuf. Montglas salpicon, mad. sa.

Montpensier, Breaded English style, gar. w. asp. tips and jul. of truf., thi. gravy.

Morland, Breaded w. truf., poa. cre. sa. w. mu. and truf.

Mourier, Gar. w. ch. livers marrow on top, Colbert sa.

Mousquetaire, Stuf. w. duxelles and ch. fo-meat, gar. w. art. cut in four pieces, mu. Provençale sa.

Murillo, Stuf. w. mu. salpicon, glazed on tom, pu.

Mutton chop, Broiled, gar. according to the name.

Navarraise, Stuf. w. ham salpicon w. mu. and sweet pep. glazed on half tom. sauté, tom. sa.

Nelson, Stuf. w. onion pu., demi-glace sa.

Niçoise, Gar. w. pounded tom., glazed onions, lima beans or broad beans, gravy or stock.

Nilson, Sliced truf. inside, breaded w. butter, broiled on mu. pu., mad. sa. w. truf.

Ninon, On pu. of ch. sliced truf. on top, mad. sa.

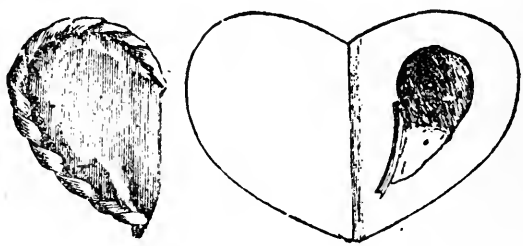
Nizon, Stuf. w. foi-g. pu. w. truf., gar. asp. tips, Colbert sa

Non-Pareille, Stuf. ch. salpicon, cov. fo-meat, circle of truf., gre. and sweet pep. on top, Béarnaise sa.

Nubienne, Gar. w. rice croq. w. foi-g., All. sa. w. ring of tongue, mu. truf. and chicken.

Paloise, On half baked tomato, mu. head on top, Gourmet sa.

Panée, Breaded English style, fried in butter, gar. and sa. facultative. See "Panure."



Chops Papillote style

Papillotte, In paper casing, w. duxelle and slice of ham, baked.

Patti, Stuf. w. art. pu. and ch. on slice of foi-g., truf. sa.

Paysanne, Braised w. vege., country style, gravy.

Pélissier, Broiled, gar. w. ch. livers, mu. truf., mad. sa.

Piémontaise, Stuf. w. celery pu. w. truf. on risotto, mad. w. tom. sa.

Périgourdine, All chops or noisette, gar. w. truf., mad. sa.

Polonaise, Breaded English style, fried, horseradish sa.

Pompadour, Stuf. w. onion pu. glazed, gar. w. bottom of art., fil. w. asp. tips, Pompadour sa.

Primeurs, All articles gar. w. spring vege. in bouquet gar. and sa. according to article.

Provençale, Stuf. w. duxelle w. garlic, Provençale sa. or braised gar. w. tom. w. garlic sauté, mu., olives, with anchovies on top, Provençale sa.

Pyramid, Noisette sauté stuf. w. mu. pu. cov. w. bottom of art. pyramid shape, Colbert sa.

Rachel, Gar. w. bottom of art. fil. w. small ball pot., sliced truf. on top, Béarnaise sa.

Racine, Gar. w. vege. cut in roots (See "Beef").

Réforme, Breaded English style, fried in butter, Réforme sa.

Reine, Cov. w. ch. fo-meat mousseline w. truf., gar. asp. tips, Supreme sa.

Renaissance, On slice foi-g., fluted mu. on top, Colbert sa., truf. around.

Robinson, Gar. ch. liver and mu. thi. mad. sa.

Rôti (Roasted) Gar. and sa. optional.

Russienne, Stuf. w. yellow turnips pu. glazed, horseradish sa. w. chopped fennel.

St. George, Stuf. w. onion pu. on mu. w. cream sa.

St. Hilaire, Stuf. w. fo-meat mousseline sprinkled w. truf. and tongue separated, gar. w. jul. of green pep. and pounded tom., mad. sa.

St. Lo, Gar. w. bottom of art. sauté, pounded tom., Colbert sa. w. taragon.

St. Laurent, Breaded, broiled mu. Italian sa. w. truf., soufflé potatoes.

St. Ouen, Gar. w. bottom of art. fil. w. green peas, tom. sa. w. taragon.

Salvini, Stuf. w. ch. livers salpicon, thi. All. sa. glazed, mad. sa. w. chopped ham and mu.

Savary, Stuf. w. art. pu. on celery pu. poivrade sa.

Sauté, All articles fried or sauté in pan gar. and sa. optional.

Senora, On mu. pu., tom. sa.

Sévigné, Stuf. ch. salpicon lightly breaded, Supreme sa. w. truf.

Signora, Slice truf. inside breaded w. butter, Maximilien sa. w. truf.

Signorita, Gar. w. noisette pot. Mexicaine sa.

Soubise, Breaded English style or butter, on onion pu. or Soubise sa.

Stenley (See "Beef"), Same gar. and sa.

Suédoise, Breaded w. butter, broiled, apple sa. w. horse-radish or Suédoise sa.

Surprise, Stuffed inside, gar. and sa. according to arti.

Sully, Gar. w. stuf. braised lettuce, noisette pot., Château sa.

Talma, Stuf. w. foi-g. cov. fo-meat, sprinkled w. tru., cream sa. w. almond milk w. mu. and truf.

Thermidor, Sauté moistened w. port wine, gar. moril and sliced foi-g.

Tomate, (Tomatoes), Gar. or sa., broiled, pu., cullis, etc.

Toscane, Breaded, crumbs and cheese on pot. Anna, mad. sa. w. tom.

Toulouse, Braised or sauté (See Beef), same gar. and sa.

Turinoise, Stuf. inside w. marrow salpicon, breaded, gar. mu., stuf. olives, mad. sa.

Valois, Stuf. Montglas salpicon, gar. stuf. olives, Valois sa.

Villageoise, Gar. braised lettuce, carrots, turnips, gre. peas, thi. gravy.

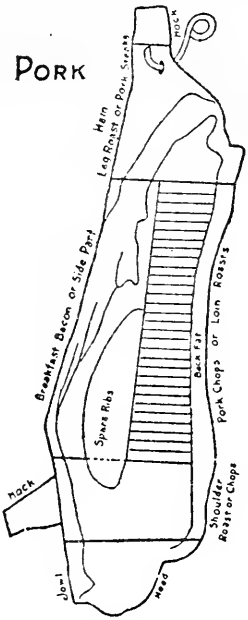
Vero-Doda, Stuf. sausage meat w. truf. enveloped in caul., cov. w. piquante sa.

Villeroy, Cooked, env. Villeroy sa. breaded English style, all sa. w. tongue and truf. in dices.

Wilson, Stuf. duxelles gar. poa. tom. pot. croq. w. Virginia ham, thi. gravy.

PORK (Porc)

As there are so many different styles of preparing pork, it is far better to go to a first-class pork butcher, than to prepare it one's self, and get your choice such as Chitterling sausages, blood pudding, ham and pig's feet, flat sausage, smoked or dried sausages and head cheese. Without pork we would have no lard and consequently no cooking. Lard is just as indispensable as butter in the kitchen.



NOTE—See article "Beef" for the time of cooking, which is about the same as big meats. See also the manner of the cutting of the meats.

DIVERS PORK PREPARATIONS

Abbreviations: Same as those for "Beef."

Carré (Racks of Pork), Roasted or braised gar. w. choucroute, red cabbage, Brussels sprouts, Apple sa.

marmalade, compote, purée, lentils, onions, dry peas pot., etc.; Sauce Charcutière, hachée, piquante Robert, deviled, tom., etc. Country style baked w. onions and pot. sea. or divers beans.

Carbonnade (See Beef) Same style.

Côtes or **Filet** (Pork Chops), Broiled, braised or sauté, Charcutière gar. w. pot. pu. and Charcutière sa.; Flamande sauté w. thin sliced apple on dish, baked; Grandmother chopped w. onion, butter and sea. reforme chop w. bone, enveloped in caul. broiled w. mashed pot.; Milanaise breaded crumbs and cheese gar. Milanaise tom. sa. Breaded divers styles. Piquante Robert sa. etc., same gar. used for Carré.

Epaule or **Leg**, Shoulder, boneless, roll and tie, take off the edgebone of leg. Roast, braised, same gar. and sa. Carré.

Petit Salé, Breast pickled. Fat used for larding. Smoked Bacon.

SUCKLING PIG

(Cochon de Lait)

Suckling Pig is a young one of six or eight weeks, which has been nourished with milk. The suckling pig is served whole, roasted, stuffed, boneless or cold, w. jelly.

Allemande (German style), Whole or boneless stuf. w. sliced apples sauté w. raisins and spices. Roasted 2 or 3 hours, thick gravy.

Anglaise (English style), Whole or boneless stuf. w. fresh bread that has been soaked, chopped cooked liver w. onions, fo-meat sausage, sage, thyme, sea. eggs, parsley. Cooked 2 to 3 hours or more, served apple sa., mashed pot., etc., thin gravy.

Farcis (Stuffed), Divers stuf. acocrding to the style of country, à la Française, à l'Anglaise, à l'Américaine, English, American or French style.

Gelée (In Jelly), Carved raw, square pieces, sea. cooked w. aromatic w. white wine and stock. When cooked put in tureen, strained, covered w. jelly.

DIVERS SAUSAGES AND DERIVATIVES

Saucisses et Dérivés)

(Andouillettes, Saucisses, Boudins et Saucissons)

There are a great many varieties of sausages; they are made with the meat of pork, hashed, spiced and put in a casing.

Andouillettes, Chitterling sausages are generally bought cooked, shredded on top, broiled gar. w. mashed pot. or veg. pu. Bourguignonne sliced sauté w. escargots butter, Lyonnaise sliced sauté w. shredded onions, lemon juice and parsley.

Boudin (Blood pudding), French composition. Chopped onions, leaf lard in dice, pork blood, cream brandy and spices, 3 raw eggs per quart, fill casing sausage and tie.

Poached in boiling water—20 minutes—cold ready for use.

Anglaise, Composition add cooked rice, broiled or fried gar. divers pu.

Flamande (Flamish style) Composition add w. browned Corinthe and Smyrne raisins. Broiled w. apple sa.

Lyonnaise, Sliced sauté w. shredded onions.

Normande, Sliced w. thin sliced apples sauté w. butter. butter and minced.

Omelette, Sliced thin, sauté w. butter, flat omelette.

Boudin blanc (White sausages), Composition, Pork, fo- meat ½ lb. pork, 12 ounces fat, 2 ounces goose liver pounded and strained, add chopped cook onions, 1 gill cream seas., put in casing sausages, tied, poached.

Boudin de Volaille (Chicken sausages). Composition, 1 lb. cooked chi. white meat, 12 ounces fresh lard, 12 wh. eggs, onion, thyme, bay leaves, sea. pounded, strained, add 2 gills boiled cream put in casing sausage, tied, poached.

Crépinettes, A flat sausage in caul. w. pork fo-meat (See force meat). Divers styles, force-meat w. brandy and fi-herbs. Mixed, chopped truf. and sliced truf. on top. Also divers meat, pig's feet, cooked and mixed. Broiled or sauté, divers gar. and sa. according to article.

Emincés et Hachés (See "Emincé and Hash").

Enchiladas (Mexican), Pork w. olives, onions, chili peppers on corn meal, mush, rolled and cooked in corn husks, tied, garlic if desired.

Fricadelle (See Miscellaneous Beef), Divers sa. and gar.

Gayettes, Crépinette style, cut in dice, liver, fat, garlic, sea., envelop in caul., cooked in dish in oven 30 min.

Pâté de Porc (English Pie), special dish sliced ham, sliced pork sea. onions sliced raw pot. sage parsley and water. Cov. w. pie paste, bake two and one-half hours. Also Pâté de Foie, liver pâté, Pâté de Porc, served cold.

Petit Salé, Salt Pork (Porc fumé),, Smoked Pork; cut in slices, broiled or sauté. Boiled w. cabbage. Divers pu .or vege. Bacon, gar. same.

Porc Bouilli, Boiled Pork, English style. Salted pork gar. same boiled beef or divers pu.

Saucisses (Sausages), Divers varietites of Chipolata or nut sausages. Crépinette, flat, long, round, breaded, truffles liver, Francfort Spanish, Chorizos, etc. gar. and sa. according to style. Generally gar. w. mashed pot., braised cabbage, risotto, white wine sa., etc.

Saucissons, Dry large sausages, sometimes smoked and used for relishes, Arles, Lyon, Paris, Anglais, Allemand, Suisse, Viennois, Russe, foie-gras, etc. cut in thin slices (See Relishes).

SMOKED HAM (Jambon)

Ham is used a great deal in cooking and if well prepared and of a good quality, served hot or cold, is a welcome dish at any table. Pick out a ham of first quality, soak in tepid water one half hour, brush well, let boil 3 or 4 hours, on a slow fire, according to size. If braised,

take out of water after two hours, trim and put in a braising pan with spices, white wine or madeira, sauce Espagnole.

For cold ham, trim when cold, decorate according to desire. The ham of bear or wild boar is prepared in the same manner.

A l'Anglaise (York Ham), Boiled, gar. w. fresh vege., demi-glace sa.

Bayonnaise, Braised w. rice pilaf, mu. chipolata, mad. sa.

Bourguignonne, Braised w. Mirepoix and red wine, gar. w. mu., demi-glace w. coction.

Bouilli, Boiled, Slowly 3 or 4 hours, gar. and sa. according to ham.

Braisé, Boiled two hours, then braised w. sliced vege. aromatics and wine. Gar. braised endives, spinach, Bourgeoise, etc., mad. sa.

Camérani, Braised rolled in paste w. aromatics and truf. baked when half cooked, pour mad. wine inside. Cook 3 or 4 hours, gar. and sa. if desired or cold.

Chanoinesse, Braised w. peel of truf. gar. w. noodles, thi. w. butter and onion pu. w. jul. of truf., demi-glace sa.

Choucroute, Gar. w. choucroute and mashed pot., thi. gravy.

Décoré, Cooked, trimmed, decorated on the skin or another style for buffet or show.

Désossé, Boneless, raw or cooked and pressed. For quick service or buffet, hot or cold, gar. optional.

Epicurienne, Raw kernel, pickled w. mad. and truf., place in pig's bladder boiled 2 or 3 hours; reduce stock; gar. w. truf.

Financière, Braised, glazed, gar. Financière (See Beef)

Fitz James, Braised gar. w. timbale of risotto, stuf. mu., mad. sa.

Frcid, Cold ham. Boiled or glazed. Cut, sliced w. jelly or decorated w. jelly.

Géorgia (Virginia Ham), See Camerani style. Glazed w. molasses, gar. sweeet pot. Géorgia style.

Glacé (Glazed), Boiled or braised cov. w. sugar or molasses. Baked or use red hot iron, gar. and sa. optional.

Grillé (Broiled), Raw, slice for steak, or thin for egg,etc.

Jambonneau, Small ham, hot, gar. w. divers pu. choucroute, veget. etc. cold, cov. w. browned crumbs.

Légumes (Vegetables), Gar. w. vege. boiled, braised, roasted, fresh or smoked, sa. or gravy.

Léonard, Braised, gar. w. crust fil. green vege. and lazagnes, thi. tom. sa. w. sliced mu., mad. sa.

Mandoline, Cold, trimmed, mandoline shape; handle and string, on pedestal, according to article.

Mousse or **Mousseline,** See under Timbale and Mousse.

Œufs filés, Cold and glace, gar. w. stringed eggs and jelly around (See œufs filés).

Pascal, Slice cooked cov. w. Diable butter, crumbs on top, cov. deviled sa., glazed, gar. on top w. asp. tips, gnokis, etc.

Porte-Maillot, Braised, gar. w. braised lettuce and cabbage, carrots and turnips, mad. sa. and stock.

Rôti, Fresh leg of pork, gar. w. vege. or pu., thi. gravy,

Sauté, Sliced ham, for gar. eggs, etc.

Soufflé, See Timbale or Mousseline.

Truffe, Same Camérani, fil. w. jelly served cold.

Verdi, Fresh pickled ham, studded w. truf. for 3 days, roast gar. w. celery cream, cream sa.

HASH AND EMINCE

(Hachis et Emincés)

Hash is an aliment made of meat, chicken, game, fish or vegetables. It is indigestible, but when well seasoned and well prepared makes a good dish. Meat, chicken, game, fish and vegetables should be cut in small dice and thickened with the sauces that correspond with the meats. If the meats are dark thicken with sauce

Espagnole, tomatoes or juice. The potatoes are optional. If the meats are white thicken with sauce Allemande, Velouté, Béchamel or Cream.

The Emincés of meats are prepared in the same manner. The only difference is that they are cut in thin slices instead of cut in dice and the sauces are not so thick. All of the fat must be cut out of the meat. Raw meat is sometimes used and is mostly the sautées. Nevertheless one has the advantage of being served quickly when one is in a hurry.

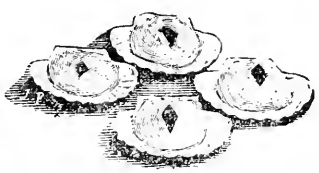
(Abbreviations: Same as those for "Beef")

Allemande, Chopped ch. very fine, thi. All sa. or cream sa. in mould w. sliced tongue in bottom, fil. hash, thin cream sa. around, after taken out of mold.

Américain (American style) All hash mixed w. hashed pot. chopped onions fried w. butter, moistened w. stock, browned w. butter in pan, served w. poa. eggs, fried egg, sauce or gravy. Use corned beef, lamb, chicken, game, all roast meat.

Bergère, Lamb hash w. field mu. in dice border of Duchesse pot. baked, lamb kidneys on top.

Bordure, en, Border w. Duchesse pot., all hash served in border, gar. and sa. according to meat.



Scallop Shell

Coquille, In scallops shell or silver shell, thin border w. Duchesse pot. fil. w. hash, baked, divers style.

Cottage Pie, All hash on dish covered w. Duchesse pot. baked (French Tambour).

Emincés, Thin sliced divers meats.

Fermière, (Farmer stye), All hash, bordered w. sliced round boiled pot., fried egg on top, thi. gravy.

Gibier (Game) See Saint Hubert.

Glacé or **Gratiné** (Glazed, Gratin), All minced meat or sliced, thi. w. divers sa. w. grated cheese or crumbs on top, baked or salamander.

Grand'mère (Grand-mother), All hash mixed w. mashed pot. in earthen dish, baked.

Grecque (Greek style), Lamb or mutton w. onions, gre. and sweet pep. curry, thi. tom. sa.

Méricourt, All hash w. onions, gre. and sweet pep., thi. tom. in pot. border. Fried calf's brains on top.

Mexicaine, All hash w. onions, gre. and chili pep. and pot. all cut in dice, thi. tom. w. chili powder.

Moussaka, Mutton hash w. mixed egg-plant, chopped onions, mu. parsley, raw egg, thi. tom. sa. and bread crumbs, highly sea. and thick, fried sliced egg-plant w. the skin surrounded in mould, a layer of hash and fried egg-plant cov. w. thi. skin baked in bain-marie according to size of mould, unmould after 5 minutes, chopped parsley.

Polonaise, (Polish style), Hash w. onions and mu. in dice, thi. poivrade sa., poa. egg on top.

Portugaise (Portuguese style), Hash w. onions and pounded tom. gar. w. small stuf. tom. w. duxelle.

Poulet, All chicken hash thi. w. divers sa. and gar. according to meat.

Saint Hubert (Hunter Style), All game in hash, sa. according to game.

Shortcake, Chicken hash between cornmeal cake, very thin on cream sauce, cov. w. cream sa., sliced bacon on top.

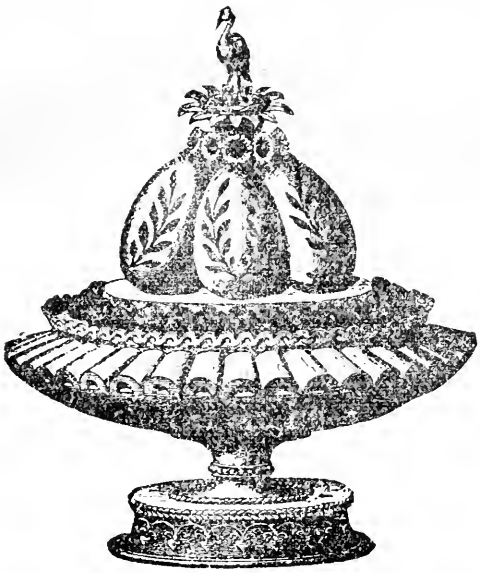
Sweet-meat, All hash mixed w. divers raisins, currant jelly, sea. ginger br. between puff paste, baked, serve gravy w. current jelly separately.

Volaille (Poultry), All chicken or divers poultry hash. Ducks, pigeons, etc. sa. according to article.

Zingara, All hash w. onions, gre. and sweet pep., thi. tom. sa. browned. Fried egg in oil and rolled on top, tom. sa. around.

COLD MEAT (Le Froid)

The dressing of cold meats constitutes high culinary art. They can be served on a pedestal, garnished with flowers made of wax or vegetables or of golden color jelly, which gives a certain elegance to a dinner. The dressing of cold meats should be precise and made to look very appetizing. There are a great many different



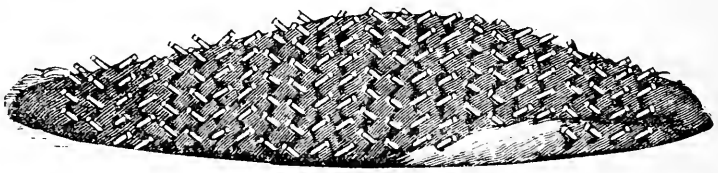
Cold Meat (Le Froid)

styles of dressing and consequently I will only give a few details here.

Small articles can be dressed upon pieces of buttered bread, chopped parsley, coral, chopped eggs or truffles; on sliced hominy fancy shapes; on cornstarch, garnished with jelly cut in dice or croutons. Large pieces of chicken or game are served on an artistic pedestal.

BEEF—Bœuf

Daube, Braised served in tureen.
Contre-Filet (Shortloin), Roast or braised, gar. w. salad and jelly.
Filet (Tenderloin), Roast or braised, in aspic, gar. w. salad, jelly in Bellevue.
Tongue, Tongue in aspic, in lyre shape, or cov. ch. froid sa., dec.
Mode, Braised w. vege. in tureen.
Roast, Beef, sirloin, tenderloin, gar. w. salad, fancy vege. and jelly around.



Larded Tenderloin

VEAL—Veau

Carré (Rack), Roasted or braised, chop frills gar. w. salad, vege. and jelly around.
Côte (Chop), Dec. in Bellevue w. vege. and jelly.
Foie (Liver), Braised, mousse, timbale, etc. gar. w. jelly.
Longe (Loin), Roasted, braised, boneless, stuf. breast, gar. w. salad and jelly around.
Noix (Kernel), Nuts, braised, roasted w. natural stock or gar. w. salad and jelly.
Ris de Veau (Sweetbreads), Braised, moulded, salad, chaud-froid, dec. gar. w. jely around.
Tendrons (Gristle), Boneless, braised gar. w. vege. and jelly.

LAMB AND MUTTON—Agneau et Mouton

Carré (Rack), Braised, roasted, glazed w. meat glace, gar. w. fancy vege. in bouquet or salad w. jelly around.

Côtelette (Chops). Trimmed in Bellevue, taragon, Mazagran, aspic, chaud-froid, gar. w. salad and jelly around.

Gigot et Selle (Leg and Saddle), Gar. same Carré or Rack.

Tongue (Tongue), In aspic, gar. w. salad or pickled.

PORK—Porc

Carré (Rack), Braised, roasted, gar. w. salad and jelly.

Côtes (Chops), In Bellevue, dec. and jelly.

Ham Mandoline Shape

Filet or **Longe** (Loin), Braised, roasted, gar. w. salad and jelly.

Jambon (Ham), Glazed, dec. mandoline shape, aspic, mousse, mousseline, parfait, pie, on artistic pedestal w. jelly around.

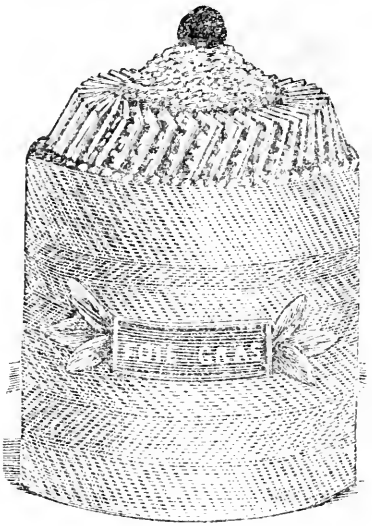
CHICKEN, DUCKS, PIGEONS, ETC.

Volaille, Canards, Pigeons, Etc.

Aspic or **Bellevue,** In mould surrounded w. jelly, dec.
Chaud-froid, Cooked, cov. chaud-froid dec. gar. w. jelly.
Galantine, Cov. ch. froid sa. decorated, jelly around.
Médaillon, Cooked, breast cut in médaillon shape, stuf. w. foi-gr. cov. ch-froid, dec. acocrding to article.
Pâté, "Pie" or tureen, fil. w. jelly.
Suprême, "Breast" plain, stuf. w. foi-g. or fo-meat mousseline, dec. cov. chaud-froid sa., dec. according to style.

GAME—Gibier

Same preparation as for chicken, aspic, mousse, pie, suprême, etc., with jelly.



Goose Liver Pie (Strasbourg style)

GOOSE LIVER—Foie-Gras

In aspic, mousse, pâté de Strasbourg, timbale, tureen, on cerises, parfait, apples on pedestal, dec. gar. w. jelly.

FISH AND CRUSTACEANS—Poisson et Crustacés

All fish or crustaceans, aspic, pie, salad, lobster, salmon, eel, crawfish, etc., according to style.

Decorated Fish

LIGHTS (Abatis de Boucherie

In butcher terms the lights are composed of: head, ears, brains, tongue, sweetbreads, liver, kidneys, heart, lungs, haslets, fry, feet, palate, snout, tail and udder. All of these lights when well prepared are considered very succulent and nourishing. They can be found at all butchers.

BRAINS AND SPINAL MARROW
Cervelles et Amourettes

Brains have no sapidity, as they contain a large proportion of albumine. Soak in water and take off the thin skin which surrounds them, wash well in several different waters.

Cook in water with a little lemon or vinegar, season highly. If to be eaten immediately, cook 20 to 30 minutes. Otherwise, cook one hour and let stand in their stock. Spinal marrow is a continuation of the brain and is prepared in the same manner as brains and is used mostly for garnishings. Following are 40 recipes for preparation.

Atteraux, In skewer, cov. Villeroy sa., breaded English style, fried, divers sa.

Beaumont, Sliced cov. w. foi-g. pu. and truf. between puff paste (rissole style), truf. sa., baked or fried.

Beurre Noir, Split, sea. capers, cov. black butter w. vinegar in pan, chopped parsley.

Bouchées (Patties), Cut in dice, mu. truf., thi. All. or cream sa.

Bourguignonne, Sliced, Bourguignonne sa. w. salt pork cut in dice, sauté mu. and glazed onions.

Caisses, Case or crustade, sliced or in dice, thi. w. sa. according to article.

Coquille, In shell border of duchesse pot., sliced w. sa. according to article.

Cromesquis, "Polish croq." brains rolled in pancake or in caul., dipped in frying batter, fried, divers sa.

Croquettes, Salpicon of brains (See heading of croquettes).

Ecossaise, Surround mould w. pancake and for-meat fil. w. brains salpicon, Ecossaise sa.

Frite, Fried plain, breaded English style, cov. Villeroy sa., etc., gar. and sa. optional.

Fritot, Brains pickled w. lemon, sea. dipped in frying batter and fried, tom. sa.

Gratiné (Gratin, Brains, cov. Italienne sa., gar. w. risotto.

Grillé (Broiled), Breaded w. butter divers butter or sa.

Italienne, Sliced, cov. w. Italienne sa., gar. w. risotto.

Maréchale, Sliced breaded w. butter or English style, gar. asp. tips.

Marinade, Pickled divers styles, breaded or in batter, etc., and fried according to your choice.

Matelotte (See Bourguignonne), Matelote name used only for fish.

Mayonnaise, Cold, sliced, cov. w. may. sa., gar. w. shredded lettuce, dec. on top hard boiled egg, capers, fi-herbs.

Mazagran, Bordered w. Duchesse pot. sliced mu. and w. nut, sausages around, tom. sa.

Meunière, Sliced, fried in butter, cov. Meunière butter, fi-herbs.

Montrouge, Sliced, cov. w. mu. pu. on tartelet fil. w. sliced mu. thi. cre. sa. cov. Mornay, glazed.

Mousse et Mousseline, Mixed calf's brain, pu. w. custard and cream, poa. bain-marie (See Royal for soup or fo-meat). Served w. white sa. all. sup., etc.

Napolitaine, In timbale or paste, sliced w. macaroni thi. w. tom. sa. or sliced, sauté w. macaroni Napolitaine.

Pain (Brained Loaf, old name). See Force-Meat, divers sauces.

Parisienne, In shell bordered w. Duchesse pot. sliced w. truf. and mu. thi. All. sa. glazed.

Poulette, Sliced and Poulette sa. w. sliced mu. and chives.

Rambouillet, Cut in quarters Poulette sa. w. mu. head, small onions, chives and fi-herbs.

Ravigote, Sliced fried w. hot ravigote sa. or cold, co. w. cold ravigote sa.

Ravioli, Composition chopped spinach w. brains, divers styles, sea. between raviole paste, poa., tom. sa. gratin.

Rissoles, Salpicon between puff paste, fried or baked.

St. Menehould, Sliced, enveloped w. Villeroy sa. in caul., breaded w. butter, broiled, piquante sa.

Soufflée (See Farce Force-Meat).

Subrics, Brain salpicon w. raw egg, same omelette, and thi. All. sa., fried in pan w. butter, turn over, tom. sa. over, tom. sa.

Timbale, In crust, sliced w. divers sa. or force-meat.)See Force-meat).

Tosca, Sliced w. macaroni, crawfish tails, thi. w. crawfish cullis and cheese, served in crust.

Vol-au-Vent, Served in large patties shell gar. and sa. optional.

Wilson, Sliced fried w. butter on sliced fried ham., fried tomatoes on top, Colbert sa. around.

Zingara, Fried w. butter on sliced ham, cov. Zingara sa.

EARS—Oreilles

The ears of pig and veal are mostly used in alimentation. The ears of veal are always scalded with the head. When cooked, cut in such a manner as to leave a base large enough for the ears to stand up. Pigs' ears can be bought already cooked at the butchers.

Braisé (Braised), Plain or stuf. gar. and sa. according to article. Financière, mu. truf. etc.

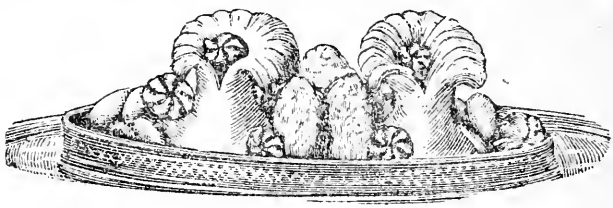
Diable, Boiled or braised, cut in two, cov. deviled, butter, breaded, boiled, devil sauce.

Farcis (Stuffed), Divers styles; braised gar. and sa. facultative.

Frites (Braised), Pickled, cut in quarters; fried in butter or breaded English style; divers sa.

Grillé (Broiled), Braised sliced in two, breaded w. butter; deviled sa. piquante, etc. or Cold s.

Sauce and Garniture, Used for beef, financière, mu. toulousaine, etc. when braised.



Braised Veal Ears Financière

FEET—Pieds

All feet of animals employed in alimentation are edible. When they are well prepared they make a delicious food. The feet of pig, mutton and veal contain a large substance of gelatine and are given to invalids and convalescents. In cooking, do not forget that they should be highly seasoned. Scald well, take out the bones and cook white or braised according to style.

Blanquette, Cooked, All. sa. w. mu. onions, fi-herbs.

Custine, Cooked, cut in dice w. mu. and tongue, reduce w. mad. sa. when cold, breaded or in caul. fried.

Diable, Cooked cov. Diable butter, crumbs, boiled. Deviled sa. or another sa.

Farcis, Cooked stuf. w. divers stuf. in caul., broiled, divers sa.

Frit, Cooked cov. Villeroy sa. breaded English style, fried, sa. optional.
Grillés, Cooked, broiled, plain or deviled, tartare sa.; deviled or Robert sa. optional.
Marinade, Cooked, pickled for salad, relishes, etc.
Paquets or Marseillaise, Braised w. lamb, tripe and feet, in earthen pot w. vege. and white wine, sea.
Poulette, Split in Poulette sa. fi-her.
Rouennaise, Braised, boneless stuf. w. fo-meat sausage w. onions, fi-herbs and brandy cider, rolled in caul., when cold, breaded and broiled.
St. Menehould, Same Grillé, butter or divers sa.
Salade, Cooked boneless, sliced for salad w. onions, fi-her., crushed pepper, oil and vinegar.
Tyrolienne, Braised w. chopped onions, pounded tom., garlic, sea. fi-her.
Vinaigrette, Boiled, vinaigrette sa.

FRIES—Animelles

Fries are composed of glands taken from male animals, principally the ram. In ancient times fries were given to children, invalids and old people. They are served sauté, fried or poached like brains. They are used for different garnishings ,and can also be served the same as brains or kidneys.

Attereaux, Cut in squares on skewer cov. Villeroy sa., breaded English style, fried, sa. optional.
Basque, Sauté w. shredded onions, gre. and sweet pep., thi. tom. and garlic on rice border.
Bouchées (Patties), Cut in dice w. mu. truf., thi. All. sa.
Chivry, Pickled, sauté chivry sa. w. taragon and fi-her.
Duval, Border w. Duchesse pot. sauté w. Mornay sa., glazed.
Frits, Breaded English style or cov. Villeroy sa. and breaded divers sa.
Gourmet, Sauté sea. meat glace, lemon juice, cayenne pepper and butter, fi-her. or Gourmet sa.
Italienne, Pickled, breaded w. corn meal, fried in oil, Italienne sa. w. divers paste.

La Chapelle, In skewer w. beef palate, broiled, Colbert sa.
Poulette, Sliced or cut in two, Poulette sa.
Ratisbonne, Sliced sauté w. cooked celery, poivrade sa., fi-her.
Sauté, Fried w. butter gar. and sa. acorcding to article, w. mu. truf., fi-her., etc.

HASLETS or MESENTERY—Fraise

Haslets are called the mesentery of veal or lamb. They make a very fine savory dish with the fraise. The Scotch make it with lamb, their national dish (the Haggis). The mesentery must be served very hot.

Bouillie (Boiled), Same style used for calf's head, vinaigrette sa.
Frit (Fried), Cut after cooked, breaded English style, Bordelaise sa. or cold sa.
Haggis (Scotch pudding), Chop, sea. w. oatmeal in casing sausage; boiled.
Lyonnaise, Cooked, cut, sauté w. shredded onions, sea. fi-her.
Poulette, Boiled, in Poulette sauce.
Vinaigrette, Boiled, Vinaigrette or Ravigote sa.

HEADS—Têtes

The heads of pig, wild boar, veal and mutton are used frequently in cooking. Choose a head of veal that is white and fat, take out the bones, soak well and scald; cook in white stock with a juice of lemon, season highly, cut in two or in small pieces, let boil well. The brains shoud be cooked separately. The head of pig is generally salted or smoked and is cooked the same as ham.

Anglaise, Whole or split, boiled gar. w. salt pork, parsley sa.
Bourgeuil, Cut in squares, in mad. sa. w. mu. truf., gar. w. Custine feet.
Chesse, Cold salted pig, cut in squares, sea. w. stock.

Colbert, Cut in squares, breaded English style, fried, Colbert sa.

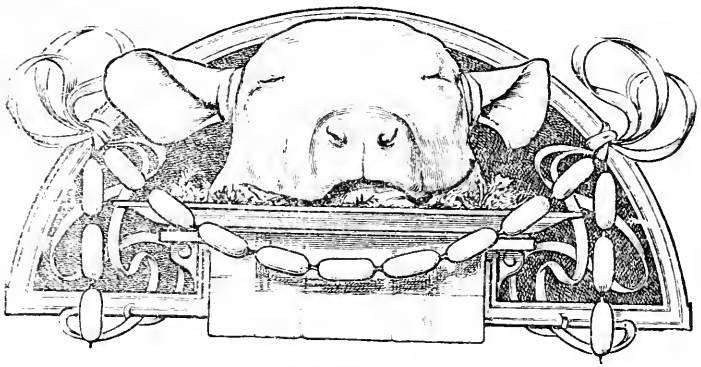
Corbeil, Cut in squares, Bercy sa. w. sliced mu.

Farcis, Cut round, stuf., divers styles, gar. and sa. optional.

Flamande (Flamish style), Rolled w. tongue in center, cooked, served cold sliced cov. w. tartare sa. w. mixed chopped calf's brain.

Financière, In squares (See Sweetbreads Financière).

Frites, Cut round, pickled, lemon and oil, frying batter and fried or breaded English style; cold sa.



Calf's Head

Fritots, Pickled, dipped in batter and fried, divers sa.

Godard, Cut in squares, gar. Godard (See Beef).

Grand'mère, Boiled, cov. Vinaigrette sa. w. calf's brain pu.

Huile (In oil), French style, oil, vinegar, salt and pepper, chopped onions, parsley, separately.

Moderne, Cut round, mad. sa. w. sliced mu. and truf.

Montpensier, In squares, cov. mixed Béarnaise sa. w. All. sa.

Poulette, In small squares, Poulette sa., fi-her.

Pressée, same chesse, pressed.

Ravigotte, In squares, hot or cold, Ravigote sa.

Renaissance, In squares, mad. sa. w. mu., truf., cock's combs and kidneys, quen. crawfish crust.
Sauce, Gar. and sa. according to article.
Tortillière, Tortue sa. w. Zingara sa., add lemon peel in jul. gar. w. hard boiled eggs cut in four, crust.
Tortue, Turtle style, same gar. Renaissance w. tortue sa.
Valois, Cov. w. Valoise sa. w. shrimp butter and shrimps.
Vinaigrette, Boiled, vinaigrette sauce.

HEARTS—Cœurs

The hearts of beef, veal, mutton and lamb are prepared like other meats such as: sauté, broiled, braised and stuffed. They are served with vegetables or different sauces and purées.

Bourgeoise, Braised w. gar. bourgeoise (See Beef).
Bourguignonne, Braised w. red wine, gar. w. salt pork, mu. and glazed small onions.
Braisé, "Braised" or stuffed, gar. and sa. optional.
Grillé (Broiled), Sliced, sea. w. butter or sa.
Sauté, Sliced fried quickly w. mu., fi-her.
Stew, Cut in squares sauté w. brown sa., mu., onions or vegetables.

KIDNEYS—Rognons

All kidneys of quadrupeds are edible. Pig, veal and lamb are preferred. Veal kidneys include the meat surrounding them. The gravy of kidneys should never be cooked in the same sauce pan where the kidneys have been fried. Kidneys contain the taste of "sui generis"; they should be drained, then fried and put into the gravy which should be prepared in advance. Veal kidneys can be prepared this way, by cutting them carefully and taking out the center nerve which is always impregnated with alkali.

Amiral, Broiled or sauté, gar. w. cock's kidneys, truf., mad. sa.
Bercy, Broiled or sauté w. Bercy butter on toast.
Berichonne, Sauté w. salt pork, sliced mu. Bordelaise sa. or broiled cepes and marrow.

Bordelaise, Sauté w. cepes Bordelaise or Bordelaise sa. w. marrow.

Bourguignonne, Sauté w. salt pork, mu. glazed onions, Bourguignonne sa.

Brochette, Split and broiled on skewer w. Maître d'Hotel butter, gar. facultative or thi. sliced on skewer between salt pork and mu. breaded w. butter and broiled, Gar. and sa. optional.

Carvalho, Split in two; sauté on toast, mu. and truf. on top, mad. sa., buttered.

Casserole or **Cocotte,** Generally veal kidney, w. fat gar. and sa. (Cooked in earthen pot).

Champignon, Sliced w. mu., mad. sa.

Chasseur (Hunter style), Sauté w. Chasseur sa.

Chateaubriand, Broiled. Chateau sa., gar. w. Chateau pot.

Chipolata, Whole or sliced gar. Chipolata (See Beef).

Créole, Sauté or split in two, Créole sa. or Créole rice.

Croûte, Sauté, gar. and sa. served in crustade.

Curry, Sauté in border of rice w. curry, thi. curry sa.

Espagnole (Spanish style), Sliced, broiled on broiled sliced tom. Maître d'Hotel butter w. sweet peppers gar. w. French fried onions around.

Fines Herbes, Sauté w. shallots, moisten w. wh. wine, fi-her.

Gratin, Split, sauté w. fo-meat and Duxelle mixed, mu. head on top. Cov. Italienne sa., baked.

Grillé, Open on skewer, broiled, divers butter or sa.

Henri IV, Broiled on toast w. sliced ham, Béarnaise sa. gar. w. Paille pot. and watercress.

Hongroise, Sliced sauté w. chopped onions and paprika sa. on border of rice.

Hussarde, Cut in dice, sauté, in border of Duchesse pot., Hussarde sa.

Liégeoise, In earthen pan w. juniper berries, burned brandy, veal gravy.

Michel, Cut in two, sauté, w. foi-g. and truf., in dice, on choucroute, mad. sa.

Milanaise, Sauté, sliced or in dice w. risotto Milanaise, macaroni or spaghetti Milanaise, tom. sa.

Montpensier, Cut in two w. fat., sauté, moisten w. white wine, meat glace buttered gar. w. asp. tips and truf.

Papillote, Cut in two, sauté, w. ham and Duxelle in paper casing, baked.

Piémontaise, Cut in two, sauté w. mad. sa. and tom. on rice border Piémontaise.

Portugaise, Sliced, sauté w. Portugaise sa. or broiled on half stuffed tom., Partugaise sa.

President, Broiled on sliced foi-g., truf. sa.

Risotto, Sauté in border of divers risotto or sliced sauté on risotto, cov. Mornay sa. glazed.

Turbans, Cut in two, sauté on fo-meat border, gar. and sa. acocrding to article.

Turbigo, Cut in two, gar. w. mu. head, truf., nut sausages w. mad. sa. and tom.

Vert-pré, Split, broiled gar. Paille pot., watercress, beurre vert.

Viéville, Cut in two, sauté, small onions, mu., nut sausages, mad. sa.

Vins, All wines, Champagne, White, Red, Mad., Port, thi. w. sa. according to article

LIVER (Foie)

There are four different kinds of liver—veal, goose, chicken and fish. Veal liver is prepared in a great many styles, but the simplest way is the best. For other livers, see special article. Those of lamb and beef are eaten a great deal, but they are more dry.

Américaine, Broiled w. bacon, butter.

Anglaise, Fried w. bacon, Worcestershire sa., brown butter.

Bercy, Fried or broiled w. Bercy butter.

Bernardi, Sauté w. salt pork cov. Bordelaise sa.

Bourgeoise, Whole liver braised, gar. vege. (See Beef).

Bordelaise, Whole liver, larded, pickled w. wh. wine. enveloped in caul. w. chopped shallots, cepes, fry in butter. Braised, gar. w. cepes sauté, gravy.

Brochette, In small squares on skewer w. salt pork, mu. Broiled, divers sa.

Chasseur (Hunter style), Sliced sauté w. Chasesur sa.

Espagnole (Spanish), Broiled w. broiled tom. and ham gar. w. French fried onions Maître d'Hotel butter w. pimientos.

Farce, See Force-meat, Foie de veau, for quen. or loaf.

Farcis (Stuffed), Whole, lightly cooked, open case shape, stuffed dievrs styles, braised, gar. and sa. according to article.

Flamande (Flemish), Braised in tureen, sliced when cold.

Italienne, Fried in oil, cov. Italienne sa.

Lyonnaise, Sauté w. shredded onions, thi. gravy.

Moissonneuse (Harvest woman), Cut in big dice, sauté w. butter, sprinkle flour, moisten w. red wine and stock, garlic if desired, gar. around fried onions in oil, sliced boiled pot. fi-her.

Provençale, Sauté, w. pounded tom., shallots, garlic, fi-her. or Provençale sa.

Quenelles, Divers styles (See Foie-gras force-meat) or Viennoise, 1 lb. liver, ½ lb. crumbs, 2 ounces flour, 3 eggs, 5 yolks, salt, pepper, fried chopped onions, parsley, poached in hot water, butter w. fried crust or crumbs on top.

Raisins, Braised w. aigre-doux sa. w. raisins.

Risotto, Cut in dice, sauté fil. risotto border, cov. Mornay sa., glazed.

Soufflé (See Farce), or 1 lb. liver, 1 ounce butter, 2 gills, thi. Béchamel sa., 3 egg yolks, ½ gill cream, sea. 3 whites of eggs beaten stiff, in soufflé pan or cassolette.

Sous-la-Cendre, Larded same beef à la mode, braised ½ hour, when cold covered w. duxelles, cov. larding pork, envelope in common dough w. chimney on top, baked for 2½ hours, fil. mad. sa. last moment.

LUNGS—Mou

The epicure does not think much of the lungs. Those of lamb, pig and veal with the heart and the liver are employed and can be prepared in the same style as ragout or stew.

Bouillon, 1 lung of veal, 3 quarts water, pinch of salt, gar. w. vege. leek dominating, reduce half (strained for invalids).
Bordelaise, Cut in squares, fry brown, sprinkle w. flour, moisten w. red wine, onions, gar., sea.
Civet (Jugged Hare style), Bourguignonne sa., Matelote, etc.
Paysanne, Cut in squares, brown stew w. salt pork, pot. cut in squares, gre. peas.
Sauté, Cut in squares, sauté w. shallots, garlic, fi-her.
Sirop, Same bouillon, no salt, 1 ounce sugar to 1½ qt. clarified, strained (for invalids).
Tripière, Same Bordelaise w. pot. and onions.

MARROW—Moelle

Marrow is a fat substance found in the interior of the bones; it is employed in different culinary preparations, either for garnishings or seasonings. Marrow of beef is generally used.

Bouillie, Both ends closed w. paste and poached 20 minutes, served on toast.
Garniture, After poached, sliced or in dice, according to article.
Grillé, Broiled, both ends closed in paste, broiled. Served on toast.
Tait's, Canapés of marrow, browned, cov. w. caviar.

PALATE AND SNOUTS—Palais et Museau

The palate of beef and lamb is preferable. Scald and take the skin off. Braise white until thoroughly cooked. The snout is prepared in the same manner and can be made into a salad, or prepared with brown sauce if desired.

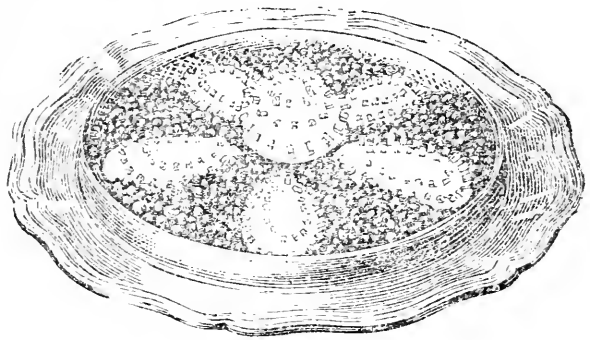
Atteraux, See Sweetbreads for preparation. Palate gar. and sa. facultative.
Bordelaise, Braised or broiled, sliced w. Bordelaise sa., palate or snouts.
Danoise, Braised, cut in large squares, breaded w. butter, broiled, Rémoulade sa. palate.

Diable, Deviled, braised, cov. deviled butter, broiled, deviled sa., palate and snouts.

Diverse, Boiled or braised, palate used for brochette, cromesquis, croquette, garnishing, Paupiette, Paysanne, Poulette, salad, etc., gar. and sa. according to article. Snouts are only good for salads or pickled.

SWEETBREADS—Ris de Veau

Sweetbreads are considered a delicate aliment and consequently are expensive. Sweetbreads of lamb and veal are prepared in the same manner. Soak in fresh water six hours, cook and whiten 5 minutes. When cold remove the thick skin and nerves, press lightly.



Larded Sweetbreads w. peas

Lard with pork, truffles or tongue, or stud with truffles according to desire. Put aromatics in saucepan with vegetables and sweetbreads on top, sweat, moisten with stock, braise white or glaze. Sweetbreads that are braised white are put in round or oval circles according to desire. When cold trim. The trimmings are used for salpicon and stuffing on top. Following are 200 recipes for sweetbreads; one may add a great many different garnishings of beef or lamb.

Abbreviations: **All.**, Allemande; **art**, artichoke; **asp.** tips; **cov.**, covered; **cre.**, cream; **cro.**, croquettes; **crus.**,

crustade; **dec.**, decorated; **foi-g.**, foie-gras; **fo-meat**, force meat; **gar.**, garnish; **gr. pep.**, green peppers; **Hol.**, Hollandaise; **jul.**, julienne; **mad.**, madeira; **mu.**, mushrooms; **pot.**, potatoes; **pu.**, purée; **quen.**, quenelles; **sa.**, sauce; **salpi.**, salpicon; **stuf.**, stuffed; **sea.**, seasoned; **sw. br.**, sweetbreads; **sw. pep.**, sweet peppers; **thi.**, thickened; **tom.**, tomatoes; **truf.**, truffles; **vege.**, vegetables; **w.**, with; **wh.** white.

Aiglon, Braised in crus. fil. w. mu. pu., Suprême sa., eagle made of truf. on top.

Allemande, Larded, braised, gar. w. cucumbers and mu., All. sa.

Anglaise, Split, stuf. w. duxelles, breaded English style, fried, parsley sa. or cream sa. w. mu.

Arlequin, Stuf. w. salpi. cov. fo-meat, dec. Arlequin sa.

Aspic, Dec. mould, surrounded w. jelly, braised, cold cov. chaud-froid sa., fil. w. jelly.

Attereaux, Cut w. mu. and truf. on skewer, cov. Villeroy sa., breaded English style, fried, truf. sa.

Badoise, In crus. fil. w. noodles and ham sliced w. truf., mu. que., thick mad. sa.

Bayonne, Stuf. w. pu. of ham, cov. w. ham fo-meat, dec. w. white of egg and truf., mad. sa.

Beauharnais, Stuf. w. duxelle cov. w. sweet pep., Foyot sa., gar. w. fried artichoke cut in four.

Beignets (Fritters), Sliced, cov. Villeroy sa., breaded English style, gar. and sa. facultative.

Bérenger, Sliced, in border fo-meat, mousseline w. chopped tongue, center gar. fil. w. pu. of peas w. Soubise, sliced truf. on top, thi. gravy around.

Billancourt, Stuf. w. salp. cov. fo-meat, dec. large star made of tongue, gar. w. stuf. tom., mad. sa.

Bonne-femme, In cocotte, gar. Matignon, braised, thick gravy. See "Matignon."

Bonne Maman, Braised in casserole w. jul. of carrots, celery, onions, mu., thi. gravy.

Bouchées (Patties), Gar. w. sw. br. salpicon; Financière, Toulouse, etc. See Patties.

Bordelaise, Broiled, gar. w. cepes or mu., Bordelaise sa.

Braisé, Braised, larded, studded, glazed, etc., gar. and sa. acocrding to article.

Broche, à la, Larded on spit and roasted. Dives gar. and sa.

Brochette, In skewer w. salt pork, mu., breaded w. butter, broiled, gar. and sa. optional.

Bussy, Stuf. w. salpi. cov. fo-meat, sprinkled w. truf., Supreme sa. w. truf.

Caisses, Larded, braised, in case, or sliced, gar. and sa. according to article.

Camargos, Broiled, on emptied crus. made w. bun paste, fil. w. Vichy carrots and gr. peas, bacon on top.

Casserolette, Larded, braised or sliced, gar. and sa. facultative.

Castillane, Braised, gar. w. stuf. gre. and sw. pep., mu. tom. w. duxelles, Castillane sa.

Cavaillon, Larded, braised, gar. w. cucumber, thi. cream.

Cenévole, Braised, on toasted rye bread, gar. w. glazed onions, braised chestnuts, mad. sa.

Chambellan, Larded w. truf. braised on canapé, gar. w. tartelet fo-meat, fil. truf. salpi. thin mu. pu. around w. jul. of truf. on top.

Champignon (Mushrooms), Larded, braised, sliced gar. w. mu. brown sa. cream sa. etc., according to article. article.

Chancelière, Stuf. w. ch. pu. breaded English style on art. pu. Supreme sa. w. truf.

Chantilly, Larded, braised, gar. w. cock's combs and kidneys, dec. quen. Chantilly sa.

Chartreuse, Mould made w. fancy vege. surrounded w. fo-meat fil. w. sliced sw. br. gar. and sa. acording to article, mad. sa.

Chevreuse, Larded, braised, on stuf. tom. fil. w. ch. pu., mad. sa. w. tom.

Chivry, Braised or broiled, gar. w. dec. quen. and mu. Chivry sa.

Choiseul, Stuf. w. duxelle w. truf. breaded English style, fried, Supreme sa. w. truf.

Cing Clous, Studded w. five large truf. braised, gar. w. cock's combs and kidneys, truf. mu., dec. quen., Supreme sa. w. truf.

Clamart, Broiled, braised, sauté, gar. w. peas Clamart.

Clouté, Studded w. truf. or tongue, braised, divers styles.

Cocotte or **Casserole,** Braised, gar. and sa. according to article.

Columbus, Braised, on sliced foi-g. gar. w. quen., gre. red and white, cock's combs and kidneys, Colbert sa.

Comtesse, Larded w. truf., braised, gar. w. dec. quen., timbale of lettuce, asp. tips, mad. sa.

Combination, Sliced sauté or breaded or broiled w. divers eggs, paprika, poulette, tripe, etc., and vege-

Condé, Braised in crust, fil. sliced mu. and truf., mad. sa.

Conti, Studded w. truf., braised, gar. w. mu. truf.

Concorde, Stuf. w. Montglas salpi., cov. fo-meat, sprinkled w. fried bread crumbs, Bordelaise sa.

Coquelin, Braised in crust fil. w. mu. salpi. w. gre. pep. gar. w. green peas quen. and ch. Melba sa.

Côtelettes, Salpi. chop shape or sw. br., fo-meat, breaded English style, fried, gar. and sa. according to article.

Coquilles, In shells, bordered w. Duchesse pot. or fo-meat, divers styles.

Courcelle, Braised in crust fil. foi-gr. pu., Italienne sa.

Couronne, Sw. br. fo-meat in mould, crown shape, sprinkled or dec. gar. and sa. according to article.

Crépinette, Salpicons in caul., broiled, divers gar.

Cromesquis, Salpi. rolled in caul. or pancake, in frying batter, gar. and sa. facultative.

Croquette, Salpi. divers shapes, breaded English style, fried, gar. and sa. according to name.

Croustade, Crustade fil. w. sw. br. gar. and sa. according to article.

Dandigné, Stuf. ch. salpi. cov. w. fo-meat, large star of tongue on top, gar. w. stuf. mu., truf. sa.

Dandigny, Breaded English style on mu. pu., ring of tongue and truf. around, mad. sa.

Davoust, Split stuf. duxelle w. truf. breaded English style, fried, gar. w. small Toulouse, thi. All. sa.

Déjazet, On skewer w. veal kidney and mu. broiled, truf. sa. w. sliced pitted olives.

Demidoff, Larding pork and truf. braised, w. border ch. fo-meat fil. w. Demidoff gar. in center, carots and turnips crescent shape, smothered w. sliced celery, thi. gravy.

Diane, Studded w. truf. on creamed mu. gar. w. game quen. dec. on top w. crescent shape, Diane sa.

Diva, Sliced sauté w. stuf. creamed mu., sliced truf. on top. gar. small crust fil. w. gr. peas and asp. tips.

Dreux, Stuf. salpi. w. tongue and truf. or studded tongue and truf., stuf. cov. fo-meat and dec. w. small star of truf., Supreme sa. or braised gar. w. Financière (See Beef).

Duchesse, Sliced sauté on flat Duchesse pot. gar. w. asp. tips, mu. head, Supreme sa.

Ecarlate, Studded w. tongue, braised on slice of tongue, tom. sa. or cold cov. w. chaud-froid sa., dec. w. tongue on Italienne salad w. jelly around.

Escalope, Thin slices sauté, broiled, breaded, fried divers sa. and gar.

Espagnole, Studded w. truf. braised on risotto w. saffron and sw. pep. gar. w. stuf. mu. and olives w. sw. pep., tom. sa.

Eugénie, Braised on toast, gar. w. mu. w. cream, cooked under glass bell.

Excelsior, Larded, truf., braised white gar. w. quen. mousseline of truf., tongue and ch., Supreme sa. w. Soubise and jul. of truf. tongue and mu.

Farcis, All sw. br. stuffed gar. and sa. according to name.

Financière, Larded, braised gar. w. mu. truf, olives, cock's combs and kidneys, foi-g., quen. thi. mad. sa.

Florentine, On spinach creamed or branch, braised, fried, sauté, etc. or cov. Mornay sa. glazed.

Frit, Breaded according to style. Divers gar. and sa.

Fritot, Pickled, fried in frying batter, divers sa.

Garnis, All sw. br. garnished w. pu. vege., etc.

Garniture, Very small sw. br. or lamb breaded, glazed, used for garnishing only.

Gentilhomme, Stuf. truf. salpi. cov. Villeroy sa., breaded English style, truf. sa.

Gismonda, Broiled in crust. fil. w. sliced mu. truf. and art. thi. cream sa., mad. sa. around.

Glacé, Glazed. Braised gar. and sa. facultative.

Gourmet, In cassolette fil. w. mu. truf. sliced or braised, Gourmet sa.

Gramont, Braised in case fil. w. duxelle Italienne sa. w. truf.

Grand Duc, In crust. fil. w. asp. tips, **braised, Hongroise** sa. around.

Gratiné, All. sw. br. in border, shell case, etc., thi. w. sa. according to name, baked and browned.

Grillé, All. sw. br., broiled, plain or breaded w. butter, on toast, gar. according to name.

Hongroise, Larded, braised, gar. w. scrambled eggs w. truf. in center, paprika sa. around.

Isabelle, Stuf. w. mu. pu. and truf., cov. fo-meat, sprinkled w. truf. tongue, pistachio, Colbert sa.

Iselin, Stuf. w. mu. pu. dec. w. anchor of gre. pep., Chivry sa.

Jardinière, Larded, braised gar. w. fancy vege. in bouquet, thi. gravy.

Joselyne, Broiled, on crust made w. pot. emptied, fil. w. Soubise and curry; broiled, mu. tom. sliced gre. pep. on top.

Judic, Braised in emptied tom. fil. w. duxelle w. ham border point fo-meat, poached, Colbert sa., gar. w. braised lettuce and gre. peas.

King, Sliced sw. br. w. gre. pep. and truf. in dices, thi. cream sa. and Béarnaise sa. w. sliced truf. on top. Or thi. Newburg sa. w. gr. and sw. pep. and mu., sliced truf. on top.

Lausanne, Larded, braised on slice of tongue, gar. w. mu. pu., mad. sa.

La Vallière, Braised, gar. w. tartelet fil. w. gre. peas w. ham and small onions, French style, Supreme sa. w. Soubise.

Légumes, All sw. br. braised, broiled, sauté, gar. w. vege. according to name, thi. gravy.

Liencourt, Braised, gar. w. bottom of art. fil. w. mu. pu., sliced truf., mad. sa.

Landelis, Braised, gar. w. egg-plant, sauté, Italienne sa.

Macédoine, All sw. br. gar. w. fancy mixed vege., thi. gravy.

Maltaise, Braised, cov. w. fo-meat mousseline, dec. Maltese cross, Béarnaise sa., same in mould, dec. cross.

Maréchale, Braised or sliced, breaded English style, fried, gar. w. asp. tips and sliced truf. on top, mad. sa.

Marie Stuart, Larded w. truf. and tongue, braised, in crust. fil. w. celery pu., Supreme sa. w. truf.

Marsilly, Larded, braised gar. w. bottom of art. fil. w. gre. peas, Supreme sa. w. truf. in dices.

Maubeuge, Braised in case fil. w. duxelle gar. w. small mu. truf., cock's combs and kidneys around, mad. sa. sliced thi. All. sa. w. truf. and mu. in border of Duchesse pot. cov. w. Duchesse pot., baked.

Médaillon, Sw. br. médaillon shape, dec. w. fo-meat and truf., poached, gar. and sa. according to article.

Melba, Braised in crus. fil. mu. pu., mad. sa. w. tom. and jul. of truf.

Milanaise, Braised, broiled, sauté, fried gar. w. spaghetti Milanaise, tom. sa.

Mirabeau, Braised, cold, chaud-froid sa. dec. w. taragon leaves on Russian salad, jelly around.

Mogador, Stuf. w. foi-g. cov. fo-meat, sprinkled truf., gar. w. stuf. olives, truf. sa.

Monarque, Braised, gar. w. mu. truf., art. cut in four, foi-g. in dices, dec. quen., mad. sa.

Montauban, Larded truf. and pork, gar. w. rice croq. w. tongue, ring of ch. sausage fo-meat w. truf., mu. head, Velouté sa. w. mu. essence.

Montcalm, Braised whole in gr. pep. fil. w. duxelle, mad. sa.

Montebello, Stuf. w. salpi. w. tongue, cov. fo-meat, sprinkled w. tongue, Montebello sa.

Montpensier, Braised in crust. fil. w. mu. pu., gar. w. asp. tips, dec. quen., Supreme sa. w. truf.

Mousse or Mousseline (See Mousse fo-meat), gar. and sa. according to article.

Nantua, Braised, gar. w. crawfish tails, head of shell stuf. w. sw. br. fo-meat, Nantua sa.

Napolitaine, Stuf. w. duxelle w. truf., breaded, fried, gar. macaroni Napolitaine, tom. sa. around.

Nesle, See "Patties Nesle."

Noailles, Braised on sliced foi-g. gar. cock's combs and kidneys, Supreme sa.

Nouveau Siècle (New Century), Braised in tureen, fil. w. sliced foi-gr., sliced mu., thi. mad. sa. cov. w. mashed pot. w. foi-g. pu., cov. w. sliver leaf. Baked few minutes.

Olivettes, Braised gar. w. olives and cucumbers, olive shape; All. sa.

Panier, In basket, made w. spaghetti gar. w. quen. of sw. br. in shape of pigeon's egg; sauce according to style.

Panetière, Braised in emptied round roll fil. w. creamed mu.

Papillotes, Braised in paper case w. duxelles and sliced ham; baked.

Parisienne, Larded w. truf. and tongue in crust. fil. mu. pu., gar. w. stuf. bottom of art., Parisienne sa.

Pascaline, In crust. of pot. heart shape, fil. w. sliced sw. br. mu. truf., thi. All. sa.

Pellerin, Stuf. w. ham fo-meat, dec. on Jerusalem art. pu., Italienne sa. w. truf.

Périgord, All sw. br. gar. w. truf. or sa. w. truf.

Piémontaise, Braised on risotto Piémontaise, mad. sa. w. tom.

Piqué, Larded w. pork, truf. or tongue; divers gar. and sa.

Pompadour, Larded w. truf., braised, gar. w. bottom of art. stuf. ch. salpi. cov. fo-meat, dec. Pompadour sa.

Porto Rico, Stuf. w. duxelle, cov. fo-meat, dec. gre. and sw. pep. on risotto, Mexicaine sa.

Portugaise, Sliced, sauté, gar. w. ch. quen., stuf. olives, Portugaise sa.

Pressé, Pressed, sw. br. cooked and put on ring before

cold, oval or round pressed, when cold trimmed, gar. sa. stuffing, salpi. etc. according to style.

Primeur, Braised, gar. w. very small fancy vege. thi. gravy.

Princesse, Studded w. truf., braised, gar. w. asp. tips, dec. ch. quen., Supreme sa. w. truf.

Quenelle, Sw. br. fo-meat, stuf. in mould, sprinkled, etc., sa. optional. (See Farce.)

Quillet, Stuf. salpi. cov. fo-meat, sprinkled w. truf., Supreme sa. w. truf.

Rachel, Braised on bottom of art., gar. marrow fritters, Bordelaise sa.

Régence, Studded w. truf., braised, gar. w. mu. truf., cock's combs and kidneys, dec. ch. quen., Régence sa.

Richelieu, Stuf. salpi. cov. fo-meat star truf. and tongue, Supreme sa. w. truf.

Rissoles, Sw. br. salpi. between puff paste, fried or baked, serve sauce separately.

Romaine, Breaded English style, gar. marrow fritters, Romaine sa.

Rossini, Larded truf., braised on slice foi-g., tom. sa.

Royale (See King), Same style or sliced w. mu. truf., oysters, crabs, Newburg sa.

St. André, Stuf. w. salpi. cov. fo-meat, dec. cross of St. André on top, mad. sa.

St. Charles, Larded, braised, gar. w. ch. quen. sprinkled w. truf., Béarnaise sa.

St. Cloud, Studded w. truf. or larded, braised, Supreme sa. w. mu. and truf.

St. Denis, Braised, gar. w. mu., thi. cream, thi. gravy.

St. Fargeaux, Larded, braised on big crus. oval, gar. w. small Toulouse. crawfish around.

St. Germain, Larded, braised, gar. small St. Germain, Béarnaise sa. separated. (See Beef).

St. Gervais, Stuf. salpi. w. tongue, cov. fo-meat, sprinkled truf. gar. cepes, sauté, tom. sa.

St. Laurent, Broiled, Italienne sa., gar. soufflé pot.

St. Mandé, Braised, gar. w. bottom of art. fil. w. peas between asp. tips, Chivry sa.

Salade, Braised white, sliced, composition and gar. according to name.

Sarah Bernhardt, Braised, gar. stuf. sw. pep. fil. w. sliced mu., thi. cre., risotto, mad. sa.

Sévigné, Stuf. w. ch. pu. and foi-g. cov. fo-meat, dec. gar. w. asp. tips, Supreme sa.

Sous Cloche (Under Bell) or Glass), See Eugénie gar. and sa. according to name.

Sous la Cendre (Cooked in ashes), studded truf. and tongue, on sliced tongue and truf., enveloped w. dough, chimney on top, baked. After 50 minutes add mad. sa. and close.

Suédoise, Braised, cold, cov. w. horseradish butter, dec. on vege. salad, thi. mayonnaise, Suédoise sa.

Surcouf, Larded, braised gar. small carrots, turnips, art. in four, asp. tips, thi. gravy.

Théodora, Stuf. duxelles cov. fo-meat, sprinkled w. pistachio, gar. quen., dec. stuf. olives, Montebello sa.

Timbale, Dec. mould or sprinkled sw. br. fo-meat or on paste, gar. and sa. optional.

Toulouse, Studded truf. braised, gar. w. bouquet of mu. truf., olives, cock's combs and kidneys, dec. quen., All. sa.

Trudaine, Braised or sauté in border Duchesse pot. or fo-meat border, gar. w. small Toulouse, All. sa. (See Toulouse).

Vert-pré, Braised, gar. w. only green vege., Supreme sa. w. asp. butter.

Pré-vert, Braised on pu. only green vege. thi. gravy.

Vierge, Braised white, cov. fo-meat, mousseline, dec., gar. w. small mousseline of mu., Supreme sa.

Vintimille, In small border fo-meat, sliced w. celery, braised, mu., thi. All. sa., glazed.

Vierchow, Braised white, cut in dices, sauté w. oysters crabs, thi. Newburg sa. in oyster shell, glazed quickly.

Virginienne, Broiled on Virginia ham, broiled mu. on top, Colbert sa.

Volnay, Sliced sauté on mu. pu., mad. sa. w. tom.

Waldorf, Braised on bottom of art. gar. w. small quen. and truf., Supreme sa. w. truf.

Zurich, Larded around, center w. tongue in crust. fil. w. veal, palate, mu. truf., ch. quen., thi. Soubise sa.

Yvette, Studded w. truf. in star, gar. mu., ch. quen., Supreme sa. w. asp. butter.

TAILS—Queues

Tails most used in alimentation are those of beef, veal, pig and mutton. Soup also is made. Different preparations are: braised, broiled and stuffed, they can be served with different sauces and garnitures. Tails are a nourishing aliment and must be well cooked.

Bourgeoise, Slice, braised w. vege. demi-glace.
Braisé (Braised), Boneless, stuf. sliced, gar. w. pu. noodles or divers paste w. coction and thi. gravy, according to article.
Cavour, Slice, braised, remove bone, gar. w. mu. in border of chestnuts pu. w. tail stock.
Charollaise, Braised, gar. w. vege. Bourgeoise, salt pork in border, Duchesse pot., pork quen. w. garlic and parsley on top.
Chipolata, Braised (See Beef Chipolata) w. stock.
Désossée, Remove bones raw without piercing or cooked stuf. divers styles, gar. and sa. according to article.
Fermière (Farmer style), Sliced, braised w. sliced vege. w. coction and thi. gravy.
Flamande (Flamish style), Gantoise or Hochepot. Sliced tails, pig's feet, ears and pig's tail, salt pork, mutton, cooked w. vege., carrots, turnips, onions, cabbage, pot., sea. water or stock, cooked slowly for two hours, served in earthen dish or casserole w. chipolata sausages.

TONGUE, BEEF, LAMB AND VEAL
Langue de Bœuf, Veau et Agneau

All braised, fresh, salted or smoked tongues should be boiled well from three to four hours.

Alsacienne, Half salted, boiled or braised, gar. w. choucroute and sliced ham, thi. gravy.
Aspic, Whole or sliced in dec. mould, fil. w. jelly.

Bouillie (Boiled), In cold water; after cooked peel, put in cold water, or hot stock, gar. w. divers pu. or sa. smoked or fresh.

Braisé, Braised, fresh, scalded and peeled, after cooked gar. w. divers gar. or sa. bigarade, raisins, tom. sa., etc. gar. Bourgeoise, spinach, jardinière, Nivernaise, noodles, sorrel, Flamande, Milanaise, or All. pu. w. thi. gravy.

Froid, Cold, smoked, sliced for cold meat w. jelly.

Mousse, Mousseline, quenelle, timbale, etc. (See Farce) gar. and sa. facultative.

Purées, Purée celery, Conti, Dubarry, chestnuts, green peas, fresh or dry, potatoes, tom., etc.

Salé (Salted), See Brime and Marinade).

Sauce, Divers sa. Mushrooms, Hashée, mad., tom., piquante, Romaine, Soubise, Hussarde. See "Sauces" for complement.

TRIPE—Tripes

Tripe consists of the stomach, cap, rennet-bag and franchemule. Tripe is an inexpensive aliment and can be bought already cooked at the butchers. It should be well prepared and highly seasoned.

Anglaise, Boiled and cut in square pieces (honeycomb), cr. sa. w. smothered shredded onions, gar. w. boiled onions.

Blanquette, Cut in small squares, Blanquette sa.

Bourgeoise, Cut in pieces 2 inches, braised w. sliced vege., Espagnole sa. sea. mu. fi-her., garlic facutative.

Cornillaise, Same Bourgeoise w. pig's feet.

Créole, Sliced sauté, braised w. Créole sa., rice.

Cream, Boiled, cut in squares w. cr. sa., add mu., oysters, boiled eggs, etc. according to name.

Diable (Deviled), After boiled cov. Diable butter, breaded, broiled, hot or cold sa. highly sea.

Frite (Fried), After cooked cut in 2-inch squares, breaded English style, divers hot or cold sa., fried in oil w. escargot butter (Bourguignonne style), cov. w. French mustard and vinaigrette sa. (Troyenne).

Grillé, After boiled cut in 4-inch squares, dipped in butter and bread, broiled w. divers sa. or butter.

Lyonnaise, After cooked sliced sauté w. shredded onions, browned, add a little vinegar in pan and chopped parsley on top.

Mode de Caen, After scalding, cut tripe and beef feet in pieces of about 5 inches, wash well. Take the bones of the feet and put in an earthen pot, with onions and carrots, cut in large pieces, add thyme, bay leaves, leeks, celery and parsley, season with salt and pepper. Put a small bag in the center containing garlic, cloves and nutmeg, cover with a layer of beef fat, add cider, white wine or cider brandy. Close earthen pot very tight, put in oven, let cook slowly for 10 or 12 hours. The name of tripe used for "Mode de Caen" is: cap, rennet-bag and franchemule. Calf's feet may be used in place of beef, if necessary. Serve without bones or vegetables in small earthen tureen, hot and not greasy.

Mode du Sud (Southern style), After boiled cut 1-inch squares, braised w. Créole sa., after braised add oysters

Parisienne, After boiled cut in squares, sauté, sea. add a little vinegar in pan or Parisienne sa.

Poitevine, Cap of tripe, cooked whole, stuf. w. bread crumbs, mixed w. chopped cooked onions, chives, fiher., season, raw eggs, close and sew together, braised moisten w. white wine and veal juice, bake two hours, take the thread out before serving, strain the gravy on top, garlic facultative.

Poulette, Sliced, cooked well, Poulette sa. w. chives.

Provençale, Same Lyonnaise w. pounded tom. and garlic.

Salade (Salad), Well cooked, sliced, sea. w. crushed pepper balls, shredded onions or gr. onions, French dressing.

Tyrolienne, W. onions, pounded tom., garlic, sea. and poivrade sa., braised one hour.

Vinaigrette, Boiled, vinaigrette sa.

UDDER—Tétine

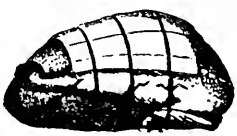
The udder of young veal, lamb or heifer is very highly esteemed. Scald 15 to 20 minutes; when cold serve for garnishings.

POULTRY (Volaille)

Poultry is the generic and collective term applied to all domestic fowl such as: chicken, duck, geese, pigeons and guinea fowls. Poultry that has special nourishment for fattening purposes are called: pullets, capons, spring and squab chickens, also Hambourg chickens.

There are a great many different culinary preparations, but the simple way is the best, roast, sauté or grilled. Chickens or pullets to be braised or poached should be singed, emptied and breast bone taken out, trussed, covered with larding pork, moistened with gravy or divers wines. When they are to be poached, rub with lemon and poach in white stock. The stock after used for braising should be added to the sauce and garniture. Chickens that are to be larded should first be lightly poached.

Chickens to be sauté should be singed, emptied, carved, sauté in oil or butter, drained, moistened with gravy or wine. Do not cook more than five minutes.



Chicken ready for Braising

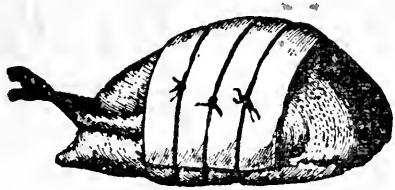
BRAISED CHICKEN—Poulet Braisé

Empty and singe chicken, leave the skin of the neck as long as possible, cut the feet and put between the skin and flesh, take out the breast bone. Truss and stuff according to desire. Put vegetables and giblets of chicken in bottom of pan, place chicken on top, put in hot oven, when brown, moisten with white stock, juice and wine. Let cook 50 minutes to two hours according

to size. Add juice from pan to sauce and the garnishings. Always rub poultry with lemon and keep as white as possible.

ROAST CHICKEN—Poulet Rôti

The best way to roast a chicken is on a spit, but that mode is quite forgotten these days. Place chicken in a hot oven and baste frequently with the butter, moisten with white stock after colored brown.



Chicken ready for Roasting

CHICKEN DIVERS STYLES—Poulet Genres Divers

Chicken cooked in an earthen pan, cocotte or tureen, is only served to order and requires the same time as roast or braised articles, according to size, closed with lute.

Planked chicken is also cooked to order, the garnishings being served according to desire. Time for cooking is same os broiled or roast.

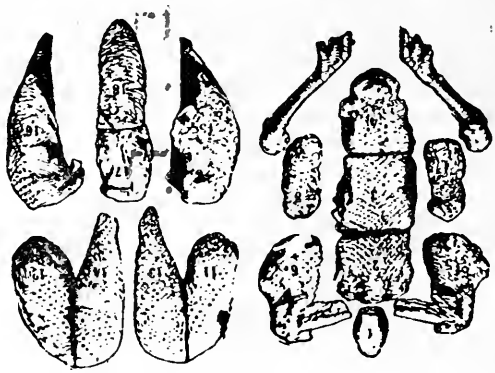
Stuffed poultry, braised or roast, requires 15 to 30 minutes more in cooking. Large pieces one hour.

BROILED CHICKEN—Poulet Grillé

Singe chicken, cut open in back, take out intestines, cross the wings, put the legs inside, flatten lightly without breaking, season and butter, put on broiler. Let cook slowly on both sides. Serve Maître d'Hotel butter or deviled sauce.

CARVED CHICKEN SAUTE—Poulet Sauté Découpé

Cut in 13 pieces according to above model, season, sauté in butter. Keep turning until well browned, when cooked add sauce and garnishings. Do not let cook one or two minutes longer, as it becomes hard.



Carved Chicken

Time required to Cook Poultry, Braised and Roast

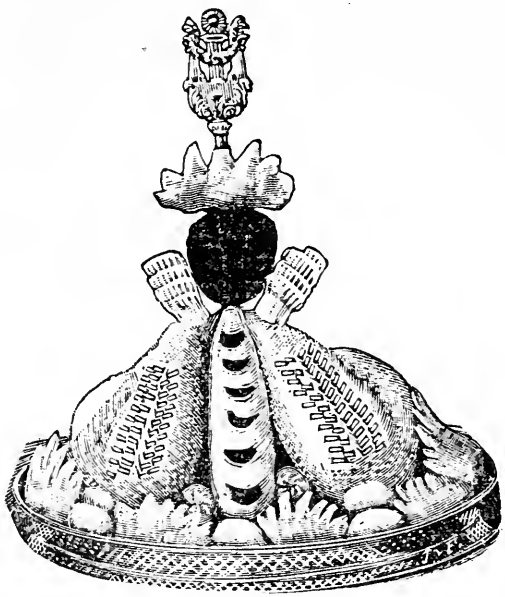
Capon or Poularde, 1¼ to 2 hours.
Duckling, 1 to 1¼ hours.
Goose (young), 1½ to 2 hours.
Phila. Chicken, 50 minute5s to 1 hour.
Pullet, 1¼ to 2 hours.
Spring chicken, 40 to 50 minutes.
Squab chicken or Hambourg, 25 to 30 min.
Squab Royal, 30 to 35 minutes.
Turkey, 1¼ to 2 hours.

Broiled or Sauté

Capon or Poularde, 30 to 50 minutes.
Duckling, 25 to 40 minutes.
Goose (young), 35 to 50 minutes.
Phila. Chicken, 25 to 35 minutes.
Spring Turkey, 25 to 35 minutes.
Squab chicken or Hambourg, 15 to 20 min.
Squab (Royal), 20 to 25 minutes.

ABBREVIATIONS

All, allemande. **Art.** artichoke, **Asp.** asparagus. **Bra.** braised, **Ch.** chicken, **Chop.** chopped, **Cov.** covered **Cr.** cream, Croq, croquette, **Crust,** crustade, **Dec,** decorated, **Fil.** filled, **Fi-her,** Fine-herbs, **Gr.** green, **Holl.** hollandaise, **Jul.** julienne, **Mad,** madeira, **Mu,** mushrooms, **Po.** poached, **Pep.** pepper, **Pot,** potatoes, **Poun,** pouned, **Quen.** quenelles, **Re.** reduce, **Sa.** sauce, **Sea,** seasoned, **Sup. sa,** supreme sauce, **Stuf,** stuffed,. **Sw. pep,** swet peppers, **Swb,** sveetbread, **Th,** thicken, **Tom,** tomatoes, **Truf.** truffles, **Veg. vegetable, W.wi.** white wine, w. wi



Larded Legs of Chicken and Breast incrusted with Truffles

CHICKEN POULARDE, ETC.

(Poulet, Poullarde, etc.)

Alarmartine, Broiled cov. w. melted butter mix. w. ch. Glace French mustard chopped taragon and parsley.

Albuféra, Stuf. w. risotto and truf. in dice braised, gar. w. mu. truf. cock's combs and kidneys around, albufera sa.

Alexandra, Larded w. tongue and truf., braised, gar. dec. chicken quen. asp. tips, sup. sa. or saute, same gar.

Algérienne, Sauté w. pounded tom. moisten, gar. w. turned chayottes and sweet potatoes glazed, mad. sa.

Ambassade, Po. studded w. truf. braised, gar. w. studded sweetbreads w. truf, asp. tips, supr. sa.

Américain, Fricassée w. salt pork, small onions, mu. small potatoes, cov. w. puff paste baked.

Amphitryon, Stuf, w. ch. fo-meat w. chestnuts, truf. nut. sausages, braised, gar. w. stuf. tom. around, mad. sa.

Andalouse, Braised, gar. w. stuf. sweet pep. w. risotto, egg-plant sauté, chorizo sausages, sup. sa. w. pimentos butter.

Anchiladas, Small corn-meal pancake stuf. w. chop. chicken, onions, pimentos, olives, garlic, chili peppers, tom. thicken w. corn meal, rolled, cov. w. tom. sa. grated cheese aud gratin. Also enclosed in corn husks Chili sauce.

Anglaise, Poached, gar. w. bouquet of fancy, vegetables, cream sauce.

Anversoise, Braised or saute, gar. w. hop shoots, sup. sa.

Aquitaine, Braised gar. w. slices of f.-gras, truf. cock's combs and kidneys, mu. mad. sa.

Archiduc, Saute, moisten w. brandy, add thick. cream or sup.-sa. Gar. w. asp-tips and truf.

Argenteuil, Braised or saute, thick w. sup-sa. gar. w. asp-tips.

Arlésienne, Saut, gar. w. pounded tom. egg-plant French fried onions, mad-sa. w. tom.

Armagnac, Saute, moisten w. brandy, reduced w. cre. add crawfish butter, slice of truf.

Armenonville, Saute, moisten w. cream add celery and truf. in jul. noisette pot. around.

Artichauts, Sauté w. raw sliced art. bottoms or in dice moisten w. wine and ch. glace meat.

Aspic, Cold. Cov. w. chaud-froid sa. in dec. mould filled w. jelly.

Aurore, Stuf. w. ch-fo-meat w. tom. puree, braised, aurore sa.

Baked Pie, See American or Chicken Pie.

Ballotine, Hot or cold "Galantine Style", braised divers gar. and sa. facultative.

Baltimore, Maryland Style w. Virginia ham.

Banquière, Stuf. w. ch. fo-meat and fo-gras cut in dice, braised, gar. w. crustade fil. w. salpicon truf. and f.-gras w. boneless lark on top. Dec. ch. quen, mad. sauce.

Bardoux, Sauté w.mirepoix w. ham, thick, double cr.

Bartelasse, Sauté, in oil, moisten w. white wine and gravy, chop parsley.

Bayard, Sauté marengo style. Gar. w. art. bottom w. asp. tips and slices of foie gras.

Beaufort, Stuf. w. f-gras, stud w. truf. Braised gar. w. lamb tongue, art-bottom fil. w. soubise, th. gravy.

Beaulieu, Sauté w. art. olivette pot. olives, th. gravy in casserole.

Belle Meunière, Stuf, w. ch. liver, mu. and truf. in cocotte, gar. w. salt pork cut in dice, mu. th. gravy. Closed w. lute.

Bercy, Sauté w. échalottes, moisten w. white wine, gar. w. mu. nut sausages, ch-glace, lemon juice, and fine herbs.

Bergère, Braised or sauté ,w. salt pork in dice, small onions, field mu. paille pot. gravy.

Berthier, Braised or sauté, all-sa, gar. w. art-bottom in quarters and timbale of spinach.

Blanquette, Carved, gar. w. onions mu. (See Blanquette sauce.)

Bohémienne, Sauté w. egg-plant in dice, pounded tom. garlic, fine-herbs, gravy.

Boieldieu, Stuf. w. f-gr. stud w. nails of truf. braised, gar. w. truf. mad-sa.

Boivin, Sauté w art.-bottom in quarters, small onions, noisette pot, moisten, tom. fines herbes.

Bonne-Femme, in Cocotte w. salt pork, small pot and onions, gravy.

Bontoux, Braised or sauté w. suprême sa. gar. w. macaroni, tongue and truf, slices ch. fo-meat sausage.

Bordelaise, Sauté w. art. bottom and pot. cut in dice, moisten white wine, fi-herb.

Bouchées, French term for Patties. Salpicon of ch. w. mu. and truf. Divers styles. (See Patties).

Bouillie, Fowl generally used. Poached gar. w. salt pork, parsley sa. (Same w. fancy vege.)

Boulangère, Cooked in earthen dish w. small onions, pot, moisten w. ch. stock, baked.

Bouquetière, Braised or po. suprême sa. gar. in fancy basket made of carrots and turnips, fil. w. jardinière or crustade fil. w. fancy vege.

Bourguignonne, Braised or sauté w. salt pork, small onions, mu. moisten w. red wine or Bourguignonne sa. (See Daube.)

Bourgeoise, Cooked in earthen pan w. divers vege. and little gravy. (Same braised, w. fancy vege.)

Braise, Braised. (See article heading for chicken) gar. and sa. according to desire.

Bretonne, Sauté w. onions and leeks, sliced mu. thick double cream, shredded chives on top.

Calcutta, Braised, sauté or sliced w. curry sa. in rice border.

California, Poached, take skin off, gar. w. risotto, mix sliced fresh mu. and green peas, cov. ch. w. sup. sa.

Capilotade, Use roast or braised cold ch. carved, sauté, put in Italienne sa. w. sliced gerkins in Duchess pot., border, same w. lyonnaise sa., etc.

Cantaloupe (En) En cantaloupe, use small chicken, boneless and stuf., according to style, cut cantaloupe in two, take out seeds bake 15 minutes, braise chicken then put in cantaloupe bake 5 minutes, cov. w. stock of chicken, add cantaloupe juice.

Cardinal, Stuf w. risotto Italienne w. ham braised, gar. w. stuf tom. supr. sauce, aurore color.

Carnot, Open frog- shape, sea, envelopped in caul, broilled, cov. w. Maître d'Hôtel butter w. ch. glaze and chop, taragon.

Caroly, Sauté, moisten cream in risotto, border w. truf.

Carvalho, Sauté, moisten cream, gar. w. art. bottom, stuf. w. ch. salpicon cov. w. ch. fo-meat dec.

Casserole, All ch. cooked in earthen pan. divers styles.

Castellane, Sauté moisten w. malaga wine and espagnole sa. w. chesnuts salt pork, small onions.French carrots.

Castilane, Sauté w. ham in dice, sweet peppers, moisten Spanish wine and espagnole sa. in risotto border w. saffron.

Catalanne, Sauté in oil w. stuf, tom. glazed onions mu. chesnuts demi-glace.

Celery, Braised, poached or sauté w. celery sa. or gar. w. braised celery in branch or big dice in sup. sa. all. sa. or cream sauce.

Cendrillon, Small ch. split lightly saut. cov. w. sausage meat and truf. in dice, enveloped in caul, pass in butter and fresh crumbs, broiled, truf, sa.

Cettoise, Carved, breaded English style, fried in butter, gar. w. stuf. olive w. anchovies, pounded tom. w. garlic and parsley. Mad. sauce with tomatoes.

Champagne, Hot or cold. Braised or sauté, moisten w. champagne, gar. divers styles, according to name, truf, mushrooms, etc.

Champeaux, Sauté, moisten wh. wi. ch. glaze gar.. w. glazed small onions and noisette pot.

Champignon, "Mushrooms" all chicken, braised, poached or sauté w. mushrooms, brown or white sauce, sliced or heads of mushrooms.

Chanoinesse, Sauté w. mirepoix moisten w. wh. wi. and béarnaise sa. gar. w. crustade fil. w. asp. tips.

Chasseur, "Hunter Style". Sauté, w. shallots and sliced mu. moisten w. wh. wi. demi-glace sa. w. tom. or chasseur sauce.

Châtelaine, Braised, gar. w. art. bottom, fil. w. chestnut purée, circle of soubise purée around, noisette pot. between art. madère sauce.

Châteaudun, Sauté moisten w. mad. sa. gar. w. mu. olives, art. in 4, Croix d'honneur made w. tongue.

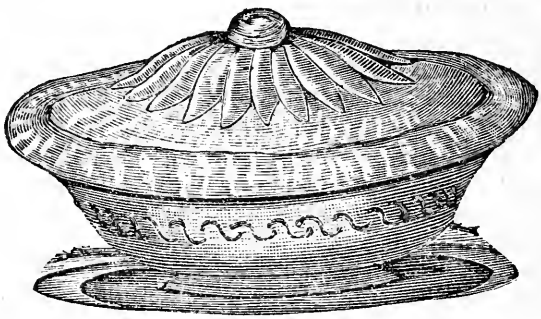
Chaud-Froid, French term for all cooked ch. cov. w. chaud-froid sauce divers colors, gar. w. Jelly.

Chausson, Braised cut in two parts, put in puff paste cov. w. matignon or divers gar. form chausson shape w. chimney on top, bake, when cooked add stock or sa.

Chevalière, Carved legs larded, wings larded w. truf and tongue, fricasse style w. mu. truf. cock's comb and kidney, dec. ch. quen. around.

Chez-Soi, "Home style" carved, sea. in earthen dish, butter, small onions and small pot. baked.

Chicken Pie, Fricassee American style (See Americaine). English style, carved raw, sea. add ch. stock or water, same garnishing cov. puff paste, bake two hours. Pot-pie same fricasse w. dumplings.



Baked English Chicken Pie

Chimay, Stuf. w. noodles and ch. fo-meat, braised, gar. w. asp. tips and noodles, th. gravy.

Chipolata, Braised, gar. w. mu. carrots, turnips, chestnuts, small onions, nut, sausages, mad. sa.

Chivry, Braised white, gar. fancy mixed veg., chivry sa.

Chop Suey, (See Oriental Dish)

Chow-Mein, (See Oriental Dishes).

Cinq Minutes, "Five minutes". Squab chicken, killed, plucked, singed and carved, cook and serve all within five minutes w. divers sauce. The secret consists in having everything ready before the preparation and you are sure to succeed try it.

Circassienne, Roasted or sauté w. oil of walnuts, moisten double cream w. lobe of walnuts.

Clamart, Braised, gar. w. peas, French style.

Cocotte, Cook in cocotte, gar. and sa. divers styles, closed w. lute.

Combination, Ch. divers styles, add veg. egg or pot. according to desire.

Compote, Braised gar. w. small glazed onions, mu. salt pork in dice, demi-glace sa., same w. muscat raisins.

Condé, Same bourgeoise style w. mu.

Country Style, Fried in butter. moisten cream sa. and ch. stock w. salt pork in dice.

Coquille, Cooked, sliced in silver or scallop shells, border w. duchesse pot. gar. and divers sa. bake.

Côtelette, Wings or salpicon composition in chop shape, gar. and sa. facultative. (See Salpicon).

Cracovienne, Stuf. farina mush w. fennel and parsley roasted, cov. w. browned butter w. bread crumbs

Crapeaudine, Open in frog shape, deviled butter, breaded, broiled or fried in butter, serve w. highly sea. sauce, deviled, etc.

Créole, Braised or sauté, gar. w. stuf. green and sweet peppers w. risotto créole and créole sa. w. rice separtely.

Crépinette, Salpicon enveloped in caul, broiled or fried, gar. and sa. facultative.

Croquette, Salpicon, divers shapes, fried, gar. and sa. facultative. (See Croquette).

Cubaine, Cooked, sliced w. green and sweet peppers, pounded tom. th. tom. sa. in rice border.

Cumont (De), Braised, covered w. bercy butter w. ch. glace fi-her. taragon and chopped hard eggs.

Curry, Braised or sauté, w. curry sa. rice.

Cussy, Braised, gar. w. mu. head fil. w. art. purée truf. cock's comb and kidneys, thi. gravy.

Cumberland, Sauté, moisten double cream, gar. w. rings of onions, cooked white.

Curson, (See albufera), add curry and fancy braised cucumbers.

Cynthia, Sauté, moisten w. champagne ,gar. w. quarters of oranges and raisins, dry curacoa, lemon juice, buttered.

Dampierre, Boneless, stuf. w. ch. fo-meat, mu. almonds, braised, served cold, gar. w. dec. mousse of tongue and fo-gras in aspic, jelly around.

D'Artois, Sauté, moisten w. demi-glace sa. gar. w. art. bottom in 4, small French carrots glazed and small onions, sprinkled w. chives.

Daube, Braised in tureen w. aromates and wine, closed w. lute.

D'Aumale, Stuf. w. ch. fo-meat, stud, w. truf. braised, gar. w. stuffed cucumbers, tongue, and fo-gras puree, th. gravy.

Delisles, Broiled, on risotto piemontaise gar. w. pounded tom. sauté, th. gravy.

De Lobel, Sauté w. egg-plant and tom. in dice shallots and garlic, moisten w. white-wine, fi-herb. gar. w. cucumbers sauté.

Demi-Deuil, Sliced truf, between skin and meat, braised white, supr. sa. w. truf. and mu.

Demidoff, Braised or sauté, moisten w. mad. sa. gar. w. carrots and turnips, cut crescent shape, rings of onions and truf. around.

Derby, Stuf risotto w. fo-gras, and truf. in dice, braised carved and dressed on rice, cov. w. sup.-sa. gar. w. fo-gras, sauté and truf.

Désossé, All Ch. boneless, stuf. roasted, broiled sauté, according to style. Gar. stuf. or sauce.

Diable, "Deviled" cov. diable butter, breaded, broiled or fried. Sa. cold or hot. It is preferable to cook ¾ before breaded.

Diane Stuf. legs w. ch. salpicon and braised, wings incrusted truf. poached, regence-sa. w. crescent made of truf. gar. w. cock's combs and kidneys.

Diva, Same Derby. Cov. w. supr.-sa. w. paprika gar. w. wild mushrooms sauté. (See Mushrooms).

Dodd, Sauté w. onions and curry, moisten w. double cream in risotto border.

Dom Pedro, Stuf. w. risotto italienne. Braised, gar. w. minuscule patties fil w. financière and fo-gras. Tom sa.

Doria, Sauté, moisten w. gravy gar. w. cucumbers olive shape, sauté.

Dreux, Stud w. truf. and tongue, braised gar. w. cock's comb and kidneys, truf. all sa. Dec. ch. quen. around.

Dufaure, Sauté, moisten gravy w. sliced mu. pounded tom. shredded chives on top, gar. noisette pot.

Dumas, Sauté w. sliced mu. moisten Mad. sa. w. julienne of tongue on risotto gar. w. lamb fries sauté.

Duphot, Sauté w. onions and ham cut in dice, moisten cream gar. croquettes of eggs.

Durand, Sauté in oil w. pounded tom. and ham in dice, moisten, gar. w. fried french onions and ham cone shape, filled w. pounded tom.

Duroc, Stuf. w. fo-meat grattin, tongue and truf. braised Mad. sa. w. sliced truf.

Ecossaise, Braised or sauté w. mirepoix brunoise, th. w. cream sa. or Ecossaise sa..

Edward VII, Stuf, same "Derby" supr.-sa. w. curry and sweet pep. in dice, gar. w. fancy cucumbers sauté.

Egyptienne, Sauté, in oil w. onions, mu. ham, tom. egg-plant cut in dice, gravy, fi-herbs.

Elysée, Stuf. w. f.-gras, and truf. Braised, gar. w. mu-head, whole truf, cock's comb and kidneys. Sup.-sa. Dec. ch-quen.

Enchiladas, See Anchiladas.

Escurial, Sauté, onions, mu. ham, moisten wh-wi. in rice border, gar. w. stuf. olives and small fried eggs in oil.

Espagnole, Sauté, w. green and sweet pep. moisten tom. sa. highly seasoned, gar. w. French fried onions, pounded tom. and green peas.

Estouffade, Braised in earthen cocotte, gar. and sa. according to desire, close w. lute.

Estragon, "Taragon" All Ch. w. taragon. Braised w. white sa. and taragon or sauté w. taragon.

Farcis, "Stuffed" All Ch. stuf. according to desire, braised or roasted.

Favorite, Stuf. w. ch. fo-meat mousseline, and fo-gras w. truf. in dice. Braised. Sup.-sa. gar. w. cock's comb and kidneys, truf.

Favre, Sauté w. onions in dice, moisten w. double cre. strained, gar. ch. quen. w. truf.

Fédora, Braised or sauté, sup.-sa. w. crawfish butter and sliced truf. gar. w. asp.-tips.

Fenouil, "Fennel". Braised or sauté, moisten cream w. chop, fennel, gar. w. braised fennel.

Fenwick, Braised white, sup.-sa. gar. art. bottom fil. Holl-sa. asp. tips, sliced Virginia Ham on top.

Fermière, Braised or sauté, gar. w. veg. cooked in earthen pan, country style or veg. in bouquet.

Financière, Braised. Mad-sa. gar. w. cock's combs and kidneys, mu-head, truf. olives. Dec. quen. Small larded sweetbreads. Financière sauce.

Fine-Herbes, Sauté, moisten w. white wine, chopped shallots chives, parsley, ch. glace.

Finnoise, Sauté, onions and ham cut in dice, velouté-sa. w. sweet pep. butter.

Florentine, Sauté, moisten w. sweet italian wine gar. w. spinach custard, onions glazed and carrots, gravy w. tom.

Forestière, Sauté, w. wild mu. morills, salt pork and pot. in dice, gravy, fi-herbs.

Fricassée, Carved, scalded, fricassée style, gar. w. small onions, mu. sauce made w. stock thickened w. yolk of eggs, lemon juice, parsley.

Fritot, Cooked, pickled, dipped in frying batter, fried. Divers-sa. Mixed w. divers combinations.

Gabrielle Sauté, moisten w. cream, thicken w. jul. of truf. Palmette puff-paste around.

Galantine, Boneless, stuf. w. ch. fo-meat, veal or pork according to style. Add tongue, truf. pistachio, larding pork sea, hot or cold. Cov. w. chaud-froid-sa.Dec. jelly.

Gastronome, Stuf. fo-gras and truf, braised, moisten champagne, in cocotte, gar. w. morills, truf, cock's combs and kidneys lucullus sa. Closed w. lute, bake, according to size, 1 hour to 2 h. 30.

Gelée, Braised or roasted, cold w. ch. jelly or dec. in mold, aspic style.

Genin, Sauté, w. aliced fresh mu. thi. veloute sa. w. f-gras puree, chopped parsley.

Georgia, Split in two, fried in butter, cream sa. gar. w. sweet potatoes and fried salt pork.

Georgian, Broiled or fried in butter, gar. w. Virginia ham, glazed sweet pot. corn fritters.

Georgina, Sauté, w. mu. onions, moisten, cream, chop taragon fi-herbs on top.

Gibelotte, Sauté, moisten w. white wine, salt pork pot. onions glazed, brown sa.

Glace, "Glazed" braised, glazed w. ch. glace or chaud-froid sa. dec. cov. w. jelly.

Godard, Braised, gar. w. mu. head, truf. cock's combs and kidneys sweetbreads, godard sa. trussed crawfish and fleurons.

Golden Gate, (Same California).

Grammont, Stuf. w. boneless stuf. lark, w. fo-gras and truf, braised, gar. w. mu.-heads cock's combs and kidneys th. gravy.

Grand Hôtel, Sauté, w. truf. moisten w. white wine in tureen, closed w. lute, bake 20 minutes.

Grand'mère, "Grandmother" in cocotte w. sliced onions and pot. salt pork in dice, baked.

Grazeilla, Split in two, sauté, moisten asti wine dressed on chamonix pot. gar. w. braised fennel and white truf.

Grecque, Stuf. w. grecque risotto, braised highly seasoned, th. gravy.

Grillé, "Broiled" plain or breaded, divers sa..

Gros Sel, Boiled English style, gar. w. vege. served w. coarse salt.

Hâchis "Minced" ch. cut in small dice, use white meat reduced w. cream, potatoes facultative. (See Hach).

Hélène, Stuf. w. rice w. f-gras. Braised gar. w. subrics of spinach Sup.-sa. w. truf.

Héloïse, Stuf. w. ch. fo-meat w. truf. puree. Braised. Dec. after cooked w. whites of hard eggs, th. gravy.

Henri IV, Poule-au-pot. (See soup).

Hollandaise, Poached or Boiled. (See English style).Hollandaise sauce.

Hongroise, Braised white. Hongroise sa. gar. w. noodles or rice.

Huître, Poached white. Cov. w. oyster-sa. w. beard removed, in cr. or all-sa.

Hôtelière, Stuf. w. sausage meat in earthen pan w. chop. fresh mu. veal juice, closed w. lute.

Impératrice, Larded w. truf. Braised, glazed, gar. w. glazed lamb sweetbread, calf's brains small white onions, sup.-sa. w. ch-purée.

Impérial, Stuf, w. fo-gras w. truf. stud w. truf. Braised w. cognac, gar. w. chi. kidneys, mu-head, whole truf. Lucullus-sa.

Indienne, Braised or sauté, w. curry sa. and cocoanut milk, in rice border.

Italienne, Sauté w. art-bottom, italienne-sa.

Isabelle, Stuf. w. Spanish risotto w. truf. and crawfish tails. Braised sup-sa. w. truf.

Ivoire, Braised white Ivoire-sa.

Jacquart, Sauté, gar. w. turned carrots and turnips small glazed onions, braised chestnuts. Mad. sa.

Japonaise, Sauté w. stachys, moisten w. veal juice. Served in empty egg-plant w. pulp sauté in bottom.

Jardinère, Braised or sauté, gar. w. bouquet of fancy veg. thi. gravy.

Josephine, Sauté w. mirepoix, ham and mu. moisten w. cognac and juice gar. w. wild mu.

Jurasienne, Sauté, w. salt pork, moistened meat juice and shredded chives.

Katoff, Spit, sauté on potatoes Anna. Cov. w. ch. glace and veal juice, fi-herbs.

Lady Curzon, Stuf. w. rice, fo-gras and truf. braised, supr-sa. w. curry.

Lancaster, Sauté, moisten cream add horse-radish strained, gar. w. pot. croquettes and shaved horseradish.

Languedocienne, Braised, gar. w. egg-plant, wild mu. tom. sauté in bouquet. Mad-sa.

Lambertye, Braised, when cold, cov. chaud froid sa. Dec. gar. of mousse of fo-gras or in dec. mould, surround w. jelly.

Lathuile, Sauté, w. bottom art. and pot. in mould, same Anna pot. French fried onions around, fried parsley on top.

La Vallière, Braised, gar. w. crustade of green peas. French style, and small rissole of ch. pomponette, supr-sa.

Leon XIII, Stuf. Salpicon of spaghetti, th. w. fo-gras and truf., braised, gar. w. minuscule patties fil. w. fo-gras. Sup-sa. w. crawfish butter.

Léonie, Sauté w. small onions, mu. ham in dice, moisten w. tom. fi-herbs.

Limousine, In cocotte w. salt pork, mu-head, braised chestnuts, th. gravy, closed w. lute, baked.

Loaf, Carved or disjointed, sauté sec in emptied loaf or bread case shape, buttered inside, lightly browned, gar. facultative.

Louis XV, Sauté, moisten w. cream and tom-sa. gar. w. asp-tips. Dec. ch-quen.

Louise, Stuf. w. fo-gras stud w. truf. braised 30 minutes, rolled in paste, baked one hour and half.

Louisania, Braised white, on risotto mixed w. green corn and sweet pep. Cream-sa.

Louisianaise, Stuf. w. green corn and pimentos reduce w. th. cream, braised, cream-sa. gar. w. fried bananas.

Lucullus, Stuf. ch. fo-meat and fo-gras w. truf. braised, gar. slices of fo-gras sauté, cock's combs and kidneys, fo-gras quen. Lucullus-sa.

Lyonnaise, Sauté w. sliced onions demi-glace sauce, gar. w. braised chestnuts.

Madeleine, Fricassee style, legs larded, gar. w. art-bottom, fil. w. fancy vege. th. cr-sa.

Madras, When cooked, sliced in curry sa. put in cantaloupe then bake ten minutes fil. w. risotto, curry chi. on top.

Maintenon, Larded truf. and tongue, braised gar. w. mu-heads. Dec. ch. quen w. tongue and truf. sup-sa.

Maïs, "Green corn", take out the breast bone, stuf, w. shredded green corn reduced w. cream, sea. braised or roasted w. butter.

Maison d'Or, Braised. Mad-sa, gar. w. slices of fo-gras, sauté, cock's combs and Kidneys, truf. Dec. ch-quen.

Mancini, Stuf. salpicon macaroni w. fo-gras and truf. braised, supr-sa. Mornay glazed.

Marcel, Sauté, mu. and pot. in dice, moisten white-wine, fi-herbs, gar. art. bottom, fil. w. chestnut puree.

Marchand, Sauté w. curry, moisten w. cream and grated horseradish, gar. w. fried bananas.

Maréchale, Stuf w. lamb sweet breads calf's brains, mu. thicken, braised, gar. w. cock's combs and kidneys, ch-quen, supr.-sa.

Marengo, Sauté in oil moisten w. brandy or white wine pounded tom. mu. olive, truf. little garlic, gar. w. eggs fried in oil and trussed crawfish.

Margot, Stuf. w. ch. fo-meat mousseline, w. purée of almonds. Braised, gar. w. ch-quen w. pistachio butter, another w. crawfish butter. Supr-sa. w. milk of almonds.

Marguerite, Braised, gar. w. ch. fo-meat mousseline dec. w. daisies, made in tongue and point of truf. in center gar. w. asp-tips, sup-sa. w. truf.

Marie-Antoinette, Braised, gar. w. asp-tips, mu-head artbottom sauté, green peas ,small Parisienne pot. Cov. w. bread crumbs polonaise, gravy w. taragon.

Marie Louise, Stuf. Pilaf rice, w. mu. and truf. braised, all-sa, gar. w. art-bottom, fil w. braised lettuce.

Marigny, Sauté, moisten white-wine, gar. w. art. bottom fil. w. peas and string beans pot. fondante.

Mariveaux, Braised white, gar. (See ch. Toulouse), crust heart shaped fil. w. fo-gras puree and slice of truf, on top.

Marseillaise, Sauté in oil w. green pep. pounded tom. garlic and fiherbs.

Maryland, Carved, or take out all the bones, sea. dip. in milk and flour, or breaded English style fried in butter or bacon fat, cream-sa. gar. w. corn fritters, hominy croq. and sliced fried bacon on top.

Mascotte, Sauté, w. art-bottom, pot. and truf. cut in dice, moisten w. meat juice.

Mathilde, Sauté w. sliced onions and fancy cucumbers moisten w. brandy and th. cream.

Mayaguez, Sauté, w. green and sweet peppers, sliced mu. meat juice, fi-herbs.

Melba, Roasted 10 minutes. Put in cocotte w. ch. broth, carrots, turnips, celery leek,,rice, sea, close, let cook. Served natural.

Mexicaine, Braised or sauté, gar. w. stuf. green and sweet pep. fil. w. risotto, italienne-sa. w. mexicaine pep. mu. and frijoles. Same w. cooked sliced breast.

Mikado, Sauté, w. curry, stachy, pounded tom. truf. in dice, moisten gravy.

Milaniase, Boneless, sea. bread crumbs and cheese, fried in butter, gar. and sa. facultative.

Minute,, Carved, sauté w. shallots, ch.-glace, fin-herbs, pot. bataille.

Mireille, Sauté in oil. Put in mould w. rice and saffron, veal juice, cooked 30 minutes, unmould, tom. sa. around, gar. w. small patties made w. Duchesse pot. fil. w. pounded tom.

Mode du Sud "Southern style" Split in half rolled in flour, fried, moisten cream, gar. w. corn fritters and slices of cooked salt pork fried.

Monaco, Braised, supr. sa. w. truf. gar. w. braised sweetbreads ch.. quen. dec. w .4 aces made w. truf. and pimentos.

Montbazon, Stud w. truf. braised, sup. sa. gar. w. mu. head,glazed sweetbreads, dec. ch. quen.

Montesquieu, Legs larded, braised, wings incrusted w. truf, sauté in ch. fo-meat border. mad. sa. w. truf.

Montgolfier, Larded w. pork and truf, braised, gar. w. mu. fil. w. ch. fo-meat mousseline, supr-sa.

Montmorency, Larded w. truf. braised, mad. sa. gar. w. art. bottom w. asp. tips or fancy vege. and dec. ch. quen.

Morgan, Same "Maïs" moisten w. champagne.

Morilles, Carved, sea, sauté moisten mad. gar. w. morils, fi-hers.

Mornay, Braised, sup. sa. gar. w. slices of fo-gras, sauté mu. truf. glazed sweetbreads.

Mousquetaire, Sauté, w. art. bottom mu. in dice, ch. livers, small glazed onions, provençale sa.

Mousse et Mousseline, See under head of mousse, divers styles, gar. and sa. facultative.

Mow-yow-gai-pan or Imperial chop-suey. (See Oriental dishes).

Nana, Cut in frog shape saute, in casserole or long earthen dish, gar. w. small glazed onions, olivette pot. cov. deviled sa.

Nantaise, Sauté, moisten w. cream, add shrimps, gar. w. art. bottom croq. w. choped ham.

Nantua, Braised, nantua, sa. gar. w. crawfish tails and truf. in dice.

Nelson, Braised, chivry sa. w. soubise puree, gar. w. very small ch. croq.

Néva, Stuf w. fo-gras and truf, braised after cold, chaud-froid sa. dec. gar. w. fancy cooked veg. glazed w. ch. jelly serve mayonnaise sa. separately.

Niçoise, Braised or sauté, w. pounded tom. and olives, cut string beans gar. w. risotto.

Nordica, Stuf. ch. fo-meat, envelope in large slice of raw ham, braised w. brandy and mad. gar. w. mu. head and small glazed onions.

Normande, Sauté, moisten, w. cider brandy w. sliced apples in tureen, closed w. lute, baked.

Nouilles, "Noodles" braised or sauté, gar. w. noodles.

Œufs d'Or, "Golden Eggs" braised white, cov. sa. aurore gar. w. egg croq. and truf. egg shape.

Orientale, Stuf. w. pilaf rice orientale style, braised, gar. w. chayotte, smothered or croq.

Orléannaise, Sauté, moisten w. red wine, mu. and small onions.

Osis (Baron), Braised white, cov. all sa. gar. w. mussels, mu. oysters, shrimps and truf.

Oxalis, Sauté w. oxalis in dice, fi-herbs.

Pacha, Sauté w. mu. truf, egg-plant,ch. livers, curry sa. in border of rice pilaf.

Paillard, Stuf, w. fo-gras, truf. cock's combs and kidneys braised. When cold, add chaud-froid sa. mad. w. stock of ch. dec. w. truf. and white of egg, jelly.

Pané, "Breaded". All ch. split carved or boneless sea dipped in butter and crumbs, broiled, or breaded English style, gar. and sa. according to name.

Paprika, Braised or sauté w. paprika, moisten w. cream in border of rice.

Paramé, Rolled w. mirepoix matignon in paper, braised gar. w. fancy carrots and turnips, braised lettuce, demi-glace sa.

Parisienne, Braised, parisienne sa. gar. mu. head dec. ch. quen. w. tongue and truf.

Parmentière, Sauté w. pot. in dice or noisette, moisten w. ch.-glace, fi-herbs.

Pâté, Divers ch. fo-meat w. crust paste, in tureen or patties according to name.

Patti, Stuf. same albufera, braised, sup sa. w. paprika, gar. w. art. bottom and truf.

Paysanne "Country style" braised in earthen pan or sauté w. sliced veg. smothered w. butter, gravy.

Périgourdine, All ch. cooked w. truf. stuf. braised, roasted, sauté w. truf. brown and white sa.

Petite mariée, Braised white, sup. sa. gar. w. carrots, asp. tips, green peas, noisette pot.

Piémontaise, Braised or sauté, on piémontaise risotto, mad. sa. w. tom.

Pilaf, Chicken cut in small pieces or sliced raw, sauté w. rice, Turkish style.

Poché, "Poached", French term for cooking white, smothered white, gar. and sa. according to name.

Planche, Planked, split and sauté, gar. according to name, divers sa.

Plaza, Stuf w. rice and ch. livers, braised w. mad. sa. gar. w. gombo and stachy's th. gravy.

Poêle, "Smothered", Ancient French term for braised or mode of braising gar. and sa. according to name.

Point-du-Jour, Sauté, moisten red wine, bourguignonne style w. capers, fi-herbs.

Polignac, Stuf, ch. fo-meat w. jul. of truf, braised, after cold cov. chaud-froid sa. w. mu. puree and truf.

Polonaise, Stuf. w. breadcrumbs, chopped fennel, parsley, roasted, cov. brown butter w. crumbs, gar. w. braised lettuce.

Pondichery, Braised or sauté, in border of rice w. curry, cov. curry sa. w. tom. and sweet pep. cut in dice.

Pontivienne, Sauté, w. art.. bottom and apples cut in dice, moisten w. cider, fi-herbs.

Portugaise, Braised or sauté w. chopped onions, mu. pound tom. moisten, gar. w. stuf. tom. fil. w. risotto.

Pot-Pie, Same American w. dumplings (not covered w. paste.)

Princesse, Braised white, sup. sa. w. asp. butter gar. w. asp. tips and sliced truf, dec. ch. quen.

Primeurs, Braised, gar. w. new veg. in season, gravy.

Printannière, Braised. Cold or hot, gar. w. fancy spring veg. stock or jelly according to style.

Provençale, Sauté in oil w. pounded tom. garlic olives, anchovies, fi-herbs.

Providence, Braised, gar. w. mu. art.-bottom in quarters, olives, stuf, cucumbers, Mad.-sa.

Quo-Vadis, Stuf. w. chop. ch. liver, gizzard, onions, tarragon. Braised, Cov. w. velouté sa. w. French mustard and chopped tarragon.

Ravioli, Braised. Gar. w. Raviolis, gravy w. tom. Aiso chopped ch. enclosed in ravioli paste.

Régence, Stuf. w. ch- f-meat w. crawfish culis. Braised, white gar. Dec. ch. quen truf. all-sea. trussed crawfish.

Reine, Braised, white. Gar. w. Dec. ch. mousse truf. mu. and ch-quen.

Reine-Blanche, Stuf. w. ch. fo-meat tongue and truf. in dice. Braised all sa. w. truf. mu. cock's combs and kidneys.

Reine Margot, Same Margot.

Reine-Marguerite, Stuf. ch. fo-meat mousse, braised, gar. Dec. mould w. daisies. fil. w. mu. puree. Supr.-sa. w. mu. puree.

Renaissance, Braised. Gar. w. fancy veg. all-sa.

Risotto, Braised or sauté in border of risotto. Mad-sa. w. tom.

Ritz, Braised. Same Albufera, in Cocotte. Closed with lute.

Riz, "Rice", Boiled, braised w. rice. All-sa.

Rosa Bonheur, Braised, gar. w. mu-head. truf. oysters, Nantua-sa. Dec. crawfish quen.

Rohan, Braised. Gar. w. fo-gras, stud. w. truf. Tartelette fil. w. cock's combs and kidnys. All-sa.

Rose Marie, Braised when cold cov. w. chaud froid sa. w. paprika. Dec. gar. w. ham fo-meat mousse. Dec. w. truf., jelly around.

Rose de Mai, Braised white. Cov. w. white chaud-froid sa. Dec. w. truf. white of egg, ch. mousseline w. tom. jelly around.

Rossini, Braised. Gar. w. slices of fo-gras, and noodles. Mad.-sa.

Rôti, Roasted on spit, in oven or pan, butter and gravy. Natural juice is the best.

Romaine, Sauté, moisten brandy and wine, veloute, garlic, butter and fi-herbs.

Roumaine, Sauté. Moisten w. vinegar, raisins, demi-glace-sa. fine-herbs.

Saint-Cyr, Braised, when cold add chaud-froid sa.. Dec. gar. w. fo-gras mousseline and boneless lark, stuf. f-gras, jelly around.

Saint-Lambert, Braised or sauté. w. matignon mirepoix, moisten wine, tom-sa. strained, gar. w. pearl size carrots and fresh green peas, chop. parsley.

Saint-Mandé, Sauté, moisten wine. gar. w. asp.-tips, green peas, macaire pot.

Samos, Sauté. Moisten w. samos wine, pounded tom. and seedless raisins.

Santa Lucia, Stuf. w. truf. Braised w. marsala wine gar. w. sliced f-gras sauté.

Savary, Breaded English style, fried in butter, gar. w. asp-tips, cream-sa.

Sec, Carved. Sauté w. butter, chopped shallots white wine, ch-glace and fine herbs.

Servia, Sauté w. sliced mu. in border of rice. Mad.-sa. w. fi-herbs.

Sicilienne, Braised or sauté, gar. w. macaroni w. culis of beef, f-gras, and truf. cut in dice cock's combs and kidneys. Mad-sa. w. tom.

Signora, Sauté w. mu. pounded tom. lemon juice, fine-herbs.

Signoret, Sauté w. mu. and truf. Mad. sa. in tureen. Closed w. lute.

Sot-l'y-Laise, "Nuts of back of chicken" generally used for Patties or in divers sa.

Soufflé, Braised white. When cooked, take off the breast and fil. w. ch-fo-meat mousse cov. w. the breast and poach. Divers gar. and sa. Same cold. Cov. chaud-froid sa. Dec. jelly around.

Southern Style, (See "Mode du Sud").

Souvaroff, Stuf. w. f-gras and truf. Braised in tureen w. truf. and Mad.-sa. closed with lute.

Stanley, Sauté w. shredded onions, moisten w. cream and braised. Strained, add. truf. cut in dice. Same w. horseradish gar. w. fried bananas.

Sylvana, Stuf. w. field mu. sauté cooked in tureen w. green peas French style. Cooked 45 to 60 minutes in oven.

Talleyrand, Braised white w. Mad.-sa. gar. w. macaroni, th. w. f-gras and large jul. of truf. Mad-sa. w. truf.

Tamale, "Mexican" Chopped chi. w. pimento sa. and olives, highly sea. rolled in corn meal mush, enclosed in corn husks and boiled. Served hot.

Taragonaise, Sauté w. ring of onions, salt pork, french carrots, moisten w. Malaga wine.

Tartare, Deviled and broiled. Tartare-sa. or Diable-sa.

Terrine, Cooked in tureen. Divers style, boneless stuf.

Tessinoise, Braised. Gar. w. noodles. Knob celery, th. gravy.

Timbale, See under head of mousse, fo-meat, etc.

Tivoli, Braised. aGr. w. stuf. mu. asp-tips th. gravy.

Tosca, Stuf, w. risotto w. f-gras ,gar. w. braised fennel root. th. gravy.

Toulouse, Braised gar. w. mu-head. truf. quen. olives, cock's combs and kidneys, small sweet breads. All-sa.

Tourte, Ancient term for "Vol-au-ent" or large patties made in puff paste. Divers garnishing.

Trianon, Braised white, gar. w. ch-quen. four different colors in bouquet. Sup.-sa..

Truffe, Braised. Roasted, sauté w. truf. according to style. For roast, chop the peeling of truf. w. leaf lard, sea add. truf. and Mad.-sa. stuff chicken the day before roasting.

Tunisienne, Sauté, moisten, gar. w. croquettes of ch. liver and gizzard, th. mad. sa. pot. small tom. trussed crawfish, mad. sa.

Tyrolienne, Sauté, gar. w. pound tom. apples in quarters saut,, nut sausages, th. gravy.

Valencienne, Braised or sauté, in border of risotto valencienne ,sup. sa. w. tom. sa.

Varsovienne, Sauté w. chop. onions, pimentos in dice, moisten white wine, chop, fennel, parsley and garlic.

Vaucan,, Sauté, w. shallots, moisten w. wine pound tom. chop, taragon and chervil.

Vendéenne, Sauté, w. small onions, moisten white wine, fine-herbs.

Vénitienne, Braised white, gar. w. mu. sliced veal, brains, cock's combs and kidneys vénitienne sa.

Verdi, Sauté, moisten w. asti wine in border of piemontaise risotto.

Vert-Pré, Braised, gar. w. green peas, green asp. tips, string beans in losange shape, chivry sa.

Vichy, Braised or sauté, gar. w. carrots, vichy style.

Victoria, Stuf. w. fo-gras and truf. in cocotte or tureen w. noisette pot. th. gravy, closed w. lute, or sauté w. veloute sa., gar. w. valencienne rice.

Vierge, Braised white sup. sa. gar. w. cock's combs and kidneys sliced calf's brain, braised sweetbread white.

Viennoise, Braised or sauté w. paprika sa. rice separately, or breaded English style, fried in butter, cov. w. brown butter, slices of lemon on top.

Villard, Braised white, all. sa. gar. w. glazed sweetbreads cock's combs and kidneys slices of tongue between.

Villeneuve, Sauté, moisten, th. gravy, w. tom, sliced mu. and truf.

Villeroy, Cold or hot, braised, when cold carved, cov. w. villeroy sa. breaded English style and fried, divers sa. or cold, cov. chaud-froid sa. dec. w. jelly around.

Vincent, Stuf. w. fo-gras dipped in brandy, braised gar. w. French carrots, art. bottom, asp. tips, stock mixed w. fo-gras puree and almonds butter.

Virginia, Sauté, moisten w. cream, slice of Virginia ham sauté on top, corn fritters.

Vol-au-Vent, All ch. sliced w. divers gar. and sa. brown or white according to name, and served in large patty shells.

Waleski, Sauté in dec. border of ch. fo-meat. All sa. w. sliced mu. and sweet peppers in dice.

Washington, Stuf. w. green corn, sweet and green peppers, braised, th. cream sa. gar. w. crust fil. w. creamed corn.

Westphalienne, Braised gar. w. noodles and Westphalian ham. sup-sa. or all sa.

Westzler, Sauté, in rice border, all sa. w. sliced art. bottom.

Wilson, Sauté, moisten w. cream gar. w. sliced Virginia ham, corn fritters, sweet pot. croquettes.
Wladimir, Cold, stuf. w. fo-gras, puree, chestnuts and truf. braised glazed and dec. jelly around.
Windsor, In cocotte mad. sa. gar. w. truf. mu. cock's combs and kidneys, tongue in dice. Closed w. lute.
Zingara, Braised or sauté, zingara sa.

SUPREME AND BREAST

Suprêmes et Ailes)

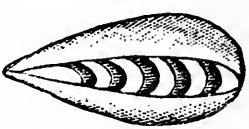
For supreme and breast the nerves should be removed. They are only cooked to order.

Filet Mignons are incrusted with truffles or tongue, and laid on the breast.

Breast to be stuffed on top should be first lightly cooked on one side, and lightly pressed. (Those for complement or garnishings see chicken).

(For abbreviations, see Chicken)

Larded Breast of Chicken



Stuffed Suprême of Chicken and Filet Mignon incrusted with Truffles on top

Agnès Sorel, Poached on long crustade fil. w. sliced mu th. all-sa. gar. w. dec. ch. mousseline w. tongue and truf, ring of truf and tongue around.
Ailes, "Wings" Term for ailes. Broiled poached, sauté. Gar,and sa, according to name.
Albufera, Stuf. w. ch. fo-meat w. truf. on tartelette in heart shape fil. w. albufera rice. Supr. sa. sprinkled w. truf.
Alexandra, P. sliced truf. on top. Cov. Mornay sa. glazed gar. w. asp. tips, gravy.

Ambassadrice, Po. Sup-sa. gar. w. small sweetbreads stud. w. truf. asp-tips.

Ambroise, Incrusted w. truf. po. on f.-gras mousseline w. truf. mad. sa. Same cold w. jelly.

Américaine, Breaded, English style fried, on Newburg sa. w. ch. glace. Gar. w. terrapin croquettes.

Amphitryon, Breaded w. chop. truf. Po. on mu. puree. Mad-sa. gar. w. slice of fo-gras.

Andalouse, Stuf, inside w. ch. salpicon, filet mignon incrusted w. sweet peppers, Orly sa.

Arlésienne, Sauté, on egg-plant, in heart shape, gar. w. pound tom. French fried onions. Demi-glace-sa. w.tom.

Bayadère, Po.on creamed sliced mu. gar. w. large dec. ch. quen. Slice truf. around.

Beaufort, Breaded, broiled. Gar. w. small Toulouse (See Chicken). Sliced tongue in shape of cock's comb trussed crawfish around.

Belle-Claire, Sliced cold breast in curry sa. w. sliced mu. and sweet pep. in dice.

Belle Hélène, Sauté, on croq. asp-tips same shape, slice of truf, on top, gravy.

Béranger, Sauté, on tartelette fil. w. creamed mu.

Bigarade, Stuf. w. ch. fo-meat w. truf. mignon incrusted w. cooked orange peel. Po. Mad.-sa. w. orange juice and jul. of lemon and orange peel. Gar. w. quarters of oranges

Binda, Incrusted truf. and tongue. Po. on tartelet fil. w. sliced creamed mu.

Bodiska, Stuf. inside w. ch. fo-meat and fine-herbs, breaded English style, fried in butter, Bordelaise sa. gar. w. wild mu. in cream-sa.

Boistelle, Stuf. inside w. ch. fo-meat w. mu. puree and fi-herbs. Po. in silver timbale or crust fil. w. creamed mu. ring of ch-glace around.

Bragance, Sauté, Moisten w. Port wine on slice bayonne ham, covered with glass bell.

Bressoise, Sauté on chesnut puree. Mad. sa.

Californienne, Stuf.w. ch- puree. Cov. w. ch. fo-meat stud. w. pure gold leaf point w. truf. in the corner. Gar. w. small Toulouse. (See Chicken).

Caprice, Cooked. Cold, cov. w. f.-gras purée and chaud-froid w. Chivry sa. Dec. checkered on top w. colored butter on small Russian salad. Jelly w. truf.

Carmélite Po. Cold, chauf-froid sa. Dec. w. truf. gar. w. crawfish mousseline. Jelly aroud.

Carnot, Stuf. w. f-gras fo-meat w. truf. mu. ch. glace, mignon incrusted w. truf. on top. Po. Montebello sa.

Champignons, "Mushrooms". All supreme, filet, wings gar. w. mu. brown or white sa. according to name.

Chartres (A la), Stuf. inside ch. fo-meat w. taragon. Po. Dec. w. scalded taragon leaf. Th. gravy w. taragon around or white-sa.

Chaud-Froid, All wings, etc. Cov. w. chaud-froid-sa. and dec. according to article.

Chimay, Sauté gar. w. morils and as-tips. Mad-sa.

Chiselchurst, Larded w. truf. and larding pork. Sup-sa. w. sliced truf.

Citorsa, Sauté w.matignons in jul. Moisten w. Marsala wine. Sup-sa. around.

Comtesse, Incrusted w. truf. Po. gar. w. small patties fil. w. asp-tips. Sup.-sa. w truf.

Côtelette, Chicken Salpicon. Ch. fo-meat or wings in chop shape. Gar. and sa. according to article.

Contissées, French term for "incrusted". Supreme filet mignon or wings w. round of truf. tongue, orange peel, etc.

Cussy, In heart shape, saute or medaillon border w. ch. fo-meat. Po. gar. w. art. bottom, cock's combs and kidneys. White truf. sa. or Mad.

Deschanel, Larded w. truf. and tongue. Pot on croq. or hominy mixed w. f-gras puree, same shape. Sup-sa. Sauté. Gar. w. cucumbers w. cream-sa. fleurons in puff paste around, add gravy.

Dreux, Larded truf. and tongue. Po. gar. w. cock's combs and kidneys. All sa. w. truf.

Duglèré, Cov. w. ch. fo-meat. Sprinkled w. truf. Po. Sup. sa. w. small ch. quen. and truf.

Ecarlate, Incrusted w. tongue. Po. on slice tongue, same shape. Sup-sa. gar. w. ch. quen. sprinkled w. tongue.

Ecossaise, Stuf. inside w. salpicon. Po. Ecossaise sa. or cold chaud-froid-sa. of divers colors.

Ecuyère, Stuf. inside w. salpicon, mignon incrusted truf. and tongue horse-shoe shape on top. Po. gar. w. trussed crawfish bordelaise style around.

Elizabeth, Sauté. Sup-sa. w. slices truf. gar. w. cold raw oysters in half shell around.

Elysée, Cov. fo-meat f-gras, mignon incrusted w. truf. on top, gar. w. green asp-tips. Sup-sa.

Emincés, French term for ch. sliced thin. Sa. and gar. facultative according to name.

Epicurienne, Larded w. truf. Po. glazed on slice f-gras sauté, truf. Sa. w. Xerès wine.

Escalope, French term for slices of ch. breast divers gar. and sa. according to name.

Estragon, Po. or sauté, w. taragon. Divers sa. (See Chartres).

Eventail "Fan shape". Filet poached. When cold, cut in slices. Cov. w. chaud-froid sa. dec. dressed fan shape w. jelly.

Fantaisie, Filet po. When cold, cut heart-shape, split fil. w. thin celery salad w. lettuce leaf and sliced ham same shape. Cov. chaud-froid sa. made w. mayonnaise and cream, dec. w. taragon leaf and pickles. Jelly around.

Favorite, Heart shape, sauté on sliced fo-gras, gar. w. green asp. tips, Colbert sa.

Filet Mignon, French term for filet mignon on top of Suprême. (See breast in picture.)

Financière, Stuf, in side, ch. fo-meat mousse, w. truf. gar. financière. (See Chicken).

Florentine, Po. on branch spinach cov. w. mornay sa. glaced.

Foch, Heart shape dec. w. cross of honor, on slices of fo-gras, gourmet sa. gar. w. ch. kidneys and truf. Stick of ch. quen. cov. w. gold leaf.

Fonds d'Artichauts, "Artichoke bottoms" All wings gar. w. art. bottoms, according to name.

Forestière, "Forest style" sauté gar. morils, wild mu. sauté w. butter and fi-herbs, gravy.

Frou-Frou, Stuf, in side w. salpicon, mignon incrusted tongue and truf. Po. gar. w. small rissole of ch. art. bottom, fil. small noisette pot. mad. sa.

Gauloise, Heart-shape or medaillon shape, saute, on slices of ham, gar. w. cock's combs and kidneys, gourmet sa.

Georgette, Breast po. or sauté on long Georgette pot. slice truf. on top, gravy.

Germania, Breast, po. on noodle sauté w. ham, cov. mornay sa. baked.

Golden Gate,. Same Californienne. Gar. w. asp. tips, sliced art. bottom sauté, small Parisienne Pot.

Grant, Broiled on deviled ham. Colbert sa. gar. asp-tips.

Grillées, "Broiled". All wings broiled sa. and gar. facultative.

Harrisson, Cov. ch. fo-meat mousseline, dec. w. truf po. on terrapin croq. same shape Mad.-sa. w. orange juice.

Henri IV, Heart shape sauté, on art. purée, sliced truf. on top, béarnaise sa. around.

Hongroise, Sauté w. paprika, moisten w. cream or supsa. rice pilaf w. tom.

Impératrice, Stuf. in side w. salpicon of fo-gras, cov. w. ch. fo-meat sprinkled truf. po. on celery puree sup. sa. w. truf.

Incrusted, All wings, supreme filet, etc. incrusted w. truf. tongue. (See contissees.)

Indienne, Sauté, on indienne rice, curry sa..

Italienne, Sauté on sliced, tongue same shape Italienne sa. gar. w. art. italienne style.

Jardinière, Sauté, gar. w. fancy veg. in bouquet, gravy.

Jeannette, Wings, po. dec. w. taragon leaf, on slice of fo-gras pâté in small deep silver dishes cov. w. light ch. jelly, or hot, cov. fo-gras fo-meat dec. supsa. w. truf.

Judic, Heart shape, po. on slice ham, gar. w. braised lettuce, slice truf., on top, ch. kidneys around, gravy.

Jules Janin, Sauté on sliced mu. moisten w. veloute sa. and fo-gras puree, chopped parsley.

Joffre, Stuf, in side mu. puree cov. ch. fo-meat on top, stud w. pure gold leaf, po. gar. w. creamed mu. and stick of ch. quen. cov. w. gold leaf

Kimball, Breast sliced cold, in cream sa. w. green and sweet pep. boiled pot. cut 10 cent size, lobe of nuts on top.

King, Breast of ch. sliced cold. (See sweetbread), or th, Newburg sa. w. mu. green and sweet pep. slice truf on top.

Lorenzo, Incrusted w. truf. po. gar. w. stuf. olives, art. bottom in 4 truf. wild mu. Mad. sa.

Lucullus, Incrusted w. truf. po. on slices of fo-gras sauté, gar. w. truf. cooked w. Champagne around, lucullus sa.

Lyonnaise, Sauté on slices of salt pork, gar. w. braised chestnuts, mad. sa.

Marceau, Stuf. in side ch. fo-meat w. fo-gras filet incrusted truf. on top. Po. gar. w. mu. head. Mad. sa.

Maréchale, Breaded w. chopped truf. po. gar. w. asp. tips, w. jul. of truf. or breaded English style gar. w. Toulouse sa.

Margoton, Breast po. when cold, cov. chaud-froid sa. w. curry, sprinkled w. coral, in mould surrounded w. jelly and dec. w. hard eggs and gerkins filled w. jelly.

Marie-Antoinette, Po. gar. w. asp. tips, green peas, mu. art. bottom, in 4 small noisette pot. Hongroise sa.

Marie-Louise, Heart-shape, stuf. in side mu. puree, po. on art. puree, sup. sa. w. soubise.

Marie-Thérèse, Po. on pilaf rice w. ch. in dice and slices of tongue on top, sup. sa.

Maryland, Breaded and fried in butter, same chicken.

Mascotte, Sauté gar. w. art. bottom fil. w. pot. and truf. pearl size.

Médaillon, Medaillon shape, dec. po. or sauté, gar, and sa. according to name.

Médicis, Stuf. in side w. fo-gras salpicon filet incrusted truf. po. gar. mu. truf. olives and ch. quen.

Mexicaine, Po. w. matignon. Cooked, then put in papillotte style w. ham and Mexicaine sa.

Mignon or Mignonette, Cut in small filet mignon, dec. on art bottom, fil. w. ch. puree, sup. sa.

Mirabeau, Stuf, inside w. duxel w. truf, po. breaded English style, fried, gar. w. small Toulouse.

Mireille, Sauté, on Anna pot. gar. w. pound, tom. art. bottom in 4, cov. w. browned butter.

Monarque, Sauté, on slice of fo-gras, sauté, whole truf. cooked w. champagne. Lucullus sa.

Montagnac, Larded truf. and tongue, po. on art, puree, Mad.-sa.

Montaigne, Stuf, in side w. puree soubise, breaded, English style, fried in butter on pot. puree, Mad-sa.

Montpensier, Breaded English style, fried in butter, gar. w. asp. tips, slice truf. on top, browned butter.

Mordkin, Sauté w. sliced mu. and paprika moisten cre. sliced truf. around.

Nonette, Wing paupiette style, rolled boneless reed bird in center stuf w. fo-gras puree, po. in crust or fancy basket.

Orientale, Sauté, on Oriental risotto, gar. w. stuf. okra, chayottes, sup. sa. w. tom. and saffron.

Orly, Breast, pickled w. lemon juice and oil sea, dipped in batter, fried, orly sa.

Pajorski. 1 pound of raw ch. breast, chopped w. half pound butter, sea. reform wing, breaded and fried. Add bread crumbs and cream.

Papillote, Sauté in paper case w. sliced ham and th. duxel-sa. Baked.

Parisienne, Heart shape. Po. or sauté on slices of tongue. Parisienne sa.. gar. w. dec quen. tongue and truf and ch.

Parmesane, Sauté on polenta, or bread crumbs and parmesan cheese, browned butter.

Patti, Stuffed inside w. fo-gras, mignon incrusted truf. on top. on puree of ch. Sup-sa. w. chopped pistachio.

Paupiette, Sliced, stuf. w. fo-meat, rolled. Po. gar. and sa. according to name.

Périgourdine, All wings or breast. Gar. w. truf. or Sa. w. truf. brown or white.

Piqué, All breasts, larded w. pork, truf, tongue, poached or sauté, gar. and sa. according to name.

Polignac, Po. on Sup-sa. w. jul. of truf. and mu.

Poitrine, Whole breast, larded with pork, truf. or ton, according to style, gar. and sa.

Princesse, Incrusted truf. and tongue. Po. gar. w. art. bottom, fil. w. asp-tips. Sup-sa. w. asp-butter.

Princière, Cov. w. ch. fo-meat sprinkled w. truf. mignon breaded w. pistachio. Po. gar. w. cock's combs and kidneys, whole truf. Sup-sa. w. pistachio butter.

Printannière, Po. Cov. w. Chivry sa. gar. w. fancy veg.

Régence, Po. on ch. fo-meat w. crawfish butter, All sa. gar. w. cock's combs and kidneys whole truf.

Reine, Cov. ch. fo-meat mousseline, filet, incrusted truf. on ovale crustade, fil. w. sweetbread salpicon. Sup. sa. w. truf.

Rivière, Larded w. truf. and larding pork, wrapped in paper dipped in oil. Broiled slowly. Bordelaise sa. served separately.

Richelieu, Breaded, fried in butter, Maître d'Hôtel butter w. truf.

Rimini Larded w. truf. Po. in crust. made w. puff paste, same shape fil. w. mu. puree. All sa.

Rossini, Sauté, on slice of fo-gras, truf. sa.

Sadi-Carnot, Stuf. inside mu. and truf. salpicon, filet mignon incrusted. Choron sa.

Saint-Denis, Stuf inside mu. puree, breaded, broiled or fried in butter, on sliced creamed mu.

Saint-Germain, Dipped in butter, breaded, broiled on fresh peas puree, pot. noisette around. Bearnaise sa.

Sauté, All Breasts and Wings sauté or fried quickly in butter, gar. and sa.

Sherry Louis, Same "Grant". Deviled sauce.

Sous Cloche "Under Glass Bell". Gar. and Sa. facultative.

Suprême, French term for breast of chicken, gar. and sa.

Surcouf, Stuf, inside ch. salpicon. Cov. ch. fo-meat, dec. in crust boat shape, fi. w. Toulouse. (See Ch.). Sup-sa. w. crawfish butter.

Talleyrand, Stuf, inside w. f- gras fo-meat, filet-mignon incrusted truf. Po. in crust fil. w. macaroni w. f-gras puree,truf. sa.

Toulousaine, Stuf. inside w. f-gras, filet incrusted on top w. truf. and tongue, gar. w. small Toulouse. (See Ch.)

Turban ou Couronne, Terms for dressed wing or breast in crown shape, or in dec. Savarin mould. Fil. w. ch. fo-meat, gar. and sa. according to name, use mousseline.

Valençay, Stuf. inside w. salpicon of truf. th. All-sa. breaded English style, fried in butter on mu. puree w. truf. gar. w. crust, cov. w. ch. fo-meat mousseline, cock's comb shape po. gravy.

Valois, Breaded English style, fried in butter. Gar. w. small olives. Valois sa.

Valéri, Po. cov. w. soubise, breaded English style, fried in butter, filet incrusted w truf.. po. and placed on top. Mad-sa. w. mu. and truf.

Verneuil, Pickled. Same Orly. On Art. puree, gar. w. bread crust fil. w. f.-gras purée.

Villeroy, Po. cov. w. Villeroy-sa., breaded English style, fried in butter white truf-sa.

Wilson, Breaded style, fried in butter on creamed fresh mu. gar. w. small corn fritters and small round pot. croquettes.

Wolseley, Stuf. w. ch. fo-meat w. truf. Po. gar. w. asp. tips. Sup-sa.

DUCK AND DUCKLINGS

Canards et Cannetons)

The domestic duck is most used in alimentation. The Rouen duck is world renowned. There are over 40 different varietites of wild ducks. (See game for preparation). The wild duck is of medium digestion, a little heating perhaps, but can be modified by its culinary preparation. The patties of Amiens, tureen of Nerac, and Toulouse are made of duck's liver. Choose only young ducks, or ducklings from 6 weeks to 6 months.

The Rouennaise smother the ducks, so the blood will stay inside, they are then roasted and eaten rare. The Nantaise eat them well cooked, braised or roasted.

(See abbreviations—head of Chicken)

Aiguillette, Roast, carved breast in aiguillette divers garnishings and sauce.

Anglaise, Stuffed English style, roasted, served w. apple sa. (See Goose).

Bigarade, Braised, orange and lemon peel, cut in jul. orange juice, garnished with quartered oranges.

Braisé ou Danube, Braised, gar. w. mu. olives, cepe chestnuts, etc., or divers stuf.

Chipolata, Braised, chipolata garnishings (See chicken).

Cocotte, In cocotte. "Same Chicken".

Coquilles In shell with border, divers styles.

Cromesquis, Salpicon of duck, rolled in caul. dipped in batter, fried, divers sauce.

Croquettes, Salpicon of duck, breaded and fried divers garnishings and sauce.

Danoise, Stuffed w. apples and raisins, roast, garnish w. baked apples in quarters, thick gravy.

Dauphinoise, Braised, garnish w. small onions and chesnuts, thick gravy.

En Chemise, Stuf. Put. in bladder Po. 1 hour. Divers sa. and gar.

Grillé, Split, broiled, divers garnishings.

Menthe, Braised or roasted, mint sauce.

Molière, Boneless, stuffed w. gratin, chicken force-meat and truf., braised Mad.-sa. w truf.

Mousse, (See "Volaille" under head of "Forcemeat" also under head fo Timbales and Mousseline.)

Navet, Braised w. glazed turnips, th. gravy.

Nivernaise, Braised, gar. w. glazed turned carrots, thick gravy

Olives, Braised w. pitted olives, w. or without stuffing, thick, Madera sauce.

Orange,, Roasted or braised, quarters of oranges around, gravy with orange juice.

Pâté, (See "Volaille" under head of "Patties", "Vol-au-Vent", or Pie.)

Presse, Roast rear, take off Supreme, press carcass: serve the extracted juice with the supreme. Rouennaise sauce.

Quenelles, (See fo-meat, also same under head of "Timbales and Mousselines.")

Rôti, Roast, with gravy. Stuffed. Divers style.

Rouennaise, Stuffed w. chopped liver and shallots, roast rear, Rouennaise sauce. (See Presse).

Salmis, Roast, carved, salmis s. w. mu. truf.

Savoyarde, Braised, w. cepes, chestnuts, pounded tomatoes, thick gravy.

Suprême Breast or wings, divers styles. (See ch. wing.)
Terrine, In Tureen, hot or cold. Divers style.
Timbale, (See "Volaille" under head of fo-meat and "Mousseline.")
Vol-au-Vent, (See "Volaille" under head of "Patties.")

GOOSE

(Oie)

The goose is very highly esteemed for the liver. Choose a goose betwwen 8 and 12 months old.

Geese that are fattened especially for the liver, to make foie gras, have no value whatever in any other culinary preparations and are only edible when put into conserve. (See Geese Confit.)

Allemande, Stuf. w. sliced apples saute w. butter mix. w. muscat raisins, cinamon. Roasted.
Alsacienne, Stuf. w. pork forcemeat, braised, gar. w. choucroute th. puree of fo-gras.
Anglaise, Stuf w. chopped onions, bread crumbs, sage, seasoned, cop. ham or bacon, roasted, apple sa., served separately.
Braisé ou Daube, Gar. w. chestnuts, turnips, Flamande, chipolata, noodles, etc.
Civet (See Hare, Game) carved.
Confite, Carve the goose raw, salt and spice, let stand 24 hours, wash afterwards, melt the fat, put pieces in and cook 2½ to 3 hours, put in jar and cover with fat.
Vise, Fricassee style w. garlic puree and cream.

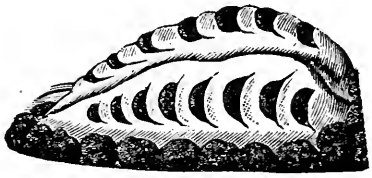
NOTE.—For complement of gar. and sa. (See Duckling)

FOIE-GRAS

(Fatted Goose Liver)

Braisé, Braised, moisten, divers garnishings.
Caisse, Salpicon, cut in dice, or sliced. Divers sauces.
Escalope, Sliced, sprinkled w. flour, saute, divers garnishings and sauces.
Financière, Incrusted w. truf. braised. Financère sauce. (See Chicken.)
Mousse, (See under head of "Timbales" and "Mousselines" hot or cold, dec.)

Parfait, Use Parfait in can (Best brand.)
Pâté, Pie, in rust, Strasbourg style.
Perigueux, Incrusted w. truf. braised, garnished w. truf.
Purée, Trimmings of goose liver, cooked and strained, seasoned.
Sainte-Alliance, Braised in tureen, garnished truf. w. Champagne.
Soufflé, (See under head of "Timbales" and "Mousselilines.")
Terrine, Cooked in tureen, cold or Pate.
Timbale, (See under head of "Timbales and "Mousselines.")
Vol-au-Vent, Sliced, saute w. mu. and truf. (See under head of "Patties".

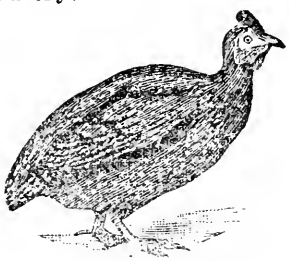


Fresh Goose Liver incrusted with Truffles

GUINEA HEN)

(Pintarde)

The guinea hen has not the same value as the pheasant in culinary preparation, and is considered an intermediary of the turkey, and phesant. The preparation is the same as poultry.

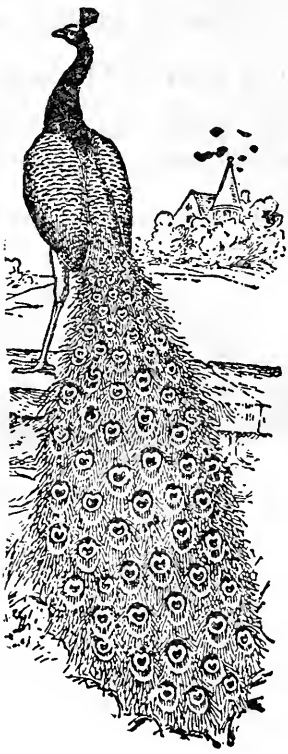


Guinea Hen

OSTRICH

(Autruche)

Ony the breast of the young ostrich is edible and is prepared the same as turkey or chicken.



Peacock

PEACOCK

(Paon)

The meat of the young peacock is not very tempting and the old ones cannot be eaten at all, It is prepared the same as pheasant. The feathers are cured with

alum; make the tail in shape of a fan, spread on a table, press with a heavy weight and let dry thoroughly.

SQUABS AND PIGEONS

(Pigeon et Pigeoneau)

According to the epicure there are only two ways of cooking pigeons, roasted or with new peas. You can tell a young pigeon by the red feet and soft beak. Never bleed pigeons, always smother. (See poultry for complement of garnishings). The young pigeon is noted for its delicacy of flesh and easy digestion.

SQUAB

(Abbreviations. See head of Chicken).

Africaine, Sauté or broiled, truffle sauce gar. with ch. quen, sweet peppers in dice and egg-plant saute.

Amboise, Cut in quarters, saute, artichokes and truf. on croutons, Mad-sa.

Aspic, Same chaud-froid in dec. mould fil. w. jelly.

Ballotine, Boneless, stuffed divers stuffing, divers garnishings and sauces.

Bordelaise, Split, sauté w. artichokes and potatoes, cut in dice.

Bouchées, Salpicon cut in dice, divers garnishings and sauces. (See Bouchées).

Briand, Boneless, stuffed, braised, with tomatoes saute, gourmet sauce.

Caroline, Sliced with boneless terrapin, in border of rice Maryland sauce.

Casserole or Cocotte, In casserole or cocotte, divers stlyes.

Cendrillon, Split, saute, covered with sausage meat and truffles, rolled in caul, breaded, broiled, truffle sauce.

Chartreuse, In dec. mould, with vegetables, braised, fil. w. braised cabbage. Madera sa. Divers style.

Chaud-Froid, Boneless, roasted or braised, chaud-froid sa. decorated jelly around.

Chipolata, Braised, gar. same chicken.

Champignons, Braised, gar. w. mushrooms or wild mu. etc.

Compote, Braised or roasted, gar. with salt pork, small glazed onions, mushrooms, Madera sauce.

Concombres, Braised, broiled or roast, garnish w. cucumbers or saute.

Côtelette, Split in half chop shape or salpicon in chop shape, same as croquettes, gar. and sa.

Crapaudine, Split in frog shape, sauté, breaded, broiled Deviled sauce.

Crispi, Boneless, stuffed, saute, garnished with mushrooms, truf. and ham, hot ravigote sa.

Cromesquis, Salpicon rolled in caul, dipped in batter fried. Divers sauces.

Désossé, Boneless, braised, broiled, saute, divers gar. and sa.

Diplomate, Boneless poached, cov. w. villeroy beraded, fried, gar. w. quenelles of squab, mushrooms, and truffles, madera sa.

Duxelles, Boneless stuffed w. duxelles, breaded, fried Colbert sauce.

Estouffade, In tureen, gar. sliced mushroom, small glazed onions, thick gravy. Close w. lute.

Farcis, Stuffed, roasted, braised ,boneless, divers stuffings, gar. and sauces.

Financière, Braised, garnished w. small financiere. (See Chicken).

Flourens, Stuffed w. marrow, ham, crumbs, fine herbs, braised, garnished with glazed sweetbreads on artichoke bottom, thick gravy.

Galantine, Same ch. galantine w. jelly or aspic.

Gauthier, Split, saute, cov. w. chicken forcemeat w. truf. breaded, broiled, Nantua sauce.

Gelinotte (En), Hazel grouse style. Breast only roasted on canape of f-gras, heart shape add head w. eyes, gar. and sauces.

Grazeilla, Boneless, stuf. w. fo-meat, po. in cocotte w. asti wine, seedless fresh grapes and art. bottom, cut in 4. Close w. lute, baked.

Grillé, Broiled, gar. and sa.

Impromptu, Cut in four, saute w. shallots, moisten, fine herbs.

Italienne, Braised, Italian sauce with ham cut in dice garnished w. artichokes cut in 4.

La Vallière, Braised, gar. w. green peas ham and small glazedonions, madera sauce.

Mascotte, Boneless or carved, same chicken.

Médaillon, Braised, cov. w. chaud-froid sa. dec. jelly or hot, dec., gar. and sa. according to name.

Minute, Cut in four, saute w. mushrooms, moisten, fine-herbs.

Monaco, Cut in four, saute w. mu. truf. art. gravy.

Mousse and Mousseline, Same chicken. (See Mousse.)

Nesles, Split, saute, cov. w. fo-meat gratin w. truf. gar. w. sweetbreads stuf. mu. w. ch. puree, mad. sauce.

Olives, Braised, gar w. stuf. olives, madera sauce.

Papillote, Split or boneless, saute, cov. w. th. duxelles sa. sliced saute ham in papillote, bake.

Pâtés, Hot or cold, same chicken.

Petit Pois, Braised, broiled, saute, roast, gar. w. green peas according to name.

Polonaise, Roasted. Same chicken.

Printannière, Braised, roasted gar. w. spring vege. or fancy mixed veg. th. gravy.

Racine, Braised, gar. w. bouquet of jul. of carrots, turnips, celery and glazed small onions between, gravy.

Raisins, Braised, gar. w. peeled seedless fresh grapes in cocotte, close w. lute, baked or w. dry Malaga raisins with brown sauce.

Richard, Boneless in cocotte. (See quail Richelieu).

Rôti, Roasted on spit, in oven or pan, stuffed facultative, butter or gravy, gar. w. cress.

Salmis, Roasted, carved in 4, salmis sa, w. mu. truf. crust stuf.. w. fo-meat gratin.

Saint-Charles, Larded tongue, braised, gar. w. stuf. mu. th. gravy.

Sauté, French term for fried in butter, gar. and sauce facultative.

Sévigné, Split, saute, stuf w. ch. salpicon, breaded, fried, gar. w. asp. tips, madera sauce

Sous-Cloche, Boneless, stuf. f-gras, saute, moisten w. mad. and gravy, gar. and sa. according to name. Under glass.

Stanilas, Split, saute, stuf. w. f-meat gratin breaded, fried, all sa. w. sliced truf. mu. and chopped olives.

Suprême, See ch. wing and supreme gar. and sa. facul tative.

Sylvain, Cut in four, saute in casserole w. mu. or wild mu. sage leaves savory hebs and fine-herbs.

Thiers, Cut in four, cooked, pickled in lemon juice and oil, sea. dipped in batter, fried, gar. w. cauliflower saute, piquante sauce.

Valenciennes, Stuf. w. fo-meat gratin, braised in border of rice Valenciennes, gravy w. tom.

Verdi, Boneless stuf, fo-gras, po. cov. w. ch. fo-meat sprinkled w. chopped pistachio, po. on puree of tom. in crustade facultative.

Villeroy, Braised, cut in two, cov. villeroy sa. breaded English style, fried, Perigueux sauce.

Vin, Braised or saute, moisten divers wine.

Vol-auVent, In large patty shelle. (See Chicken.)

Vivianne, Boneless stuf. f-gras, braised or saute, cov. Colbert sauce, Julienne pot. around.

Wilson, Boneless in cocotte w. fresh mu. noisette pot. gravy, close w. lute, baked.

TURKEY AND YOUNG TURKEY

(Dinde et Dindonneau

Turkey is cooked the same as chicken. An old turkey should be boiled or braised, young ones roasted or broiled.

However, one can always vary the preparations and garnishings, such as; bourgeoise, celery, mushrooms, chipolata, taragon, financière, Godard, jardinière and chestnuts. —For complement (See Poultry).

BREAST OF TURKEY (My last creation)

Gastronome, Breast of turkey, larded and roasted w. butter.

Duchesse, On w. creamed mushrooms, gar. w. art. bot. fil. w. green peas puree.

Princesse, Asp. tips. in cream and truffles.

Châtelaine, Puree of chestnuts and puree of green peas, supreme sauce w. soubise.

Comtesse, With sliced artichoke bottoms in cream.—For complement, see chicken.

CHICKEN GIBLETS

(Abatis de Volaille)

The giblets of poultry, such as chicken, geese and turkey are prepared differently from those of meat. The combs, kidneys and livers are used for garnishings of Vol-au-Vent, Patties and Salpicon. The famous Strasburg Pie is made of goose liver; also it is prepared with truffles, braised, saute or in aspis.

GIBLETS (Abatis)

Giblets are composed of wings alone or with the neck, gizard and liver. (See Meat and Poultry). They are prepared; bourgeoise, bourguignonne, chipolata, fricassee, hochepot with onions or turnips, printanier, etc. A different variety of sauces are made also. The liver is prepared brochette, saute, chasseur, creole, coquille, pâté or pilaf. Chicken liver should be soaked in milk 12 hours before using.

COCK'S COMBS AND KIDNEYS

Soak the combs in cold water 24 hours. Scald, take out side skin off, trim, put again in cold water, let stand another 24 hours, cook in white stock. Clean kidneys and cook in white stock, or cook with combs. They are prepared, broiled on skewer, fried, willeroy or saute, with different highly seasoned sauces.

LARGE AND SMALL GAME

(Grands et Petits Gibiers)

Large game is composed of deer, reindeer, elk, bear, chamois, wild boar, antelope, etc.

Small game is composed of rabbits, hare, squirrel, raccoon, guinea pig, opossum, etc.

Large birds are composed of wild turkey, pheasants, prairie hens, hazel grouse, heath cock, etc.

Small birds are composed of quail, lark, pigeons, plover, rail birds, thrush, reed birds, etc., water, marsh and forest game.

Remarks. (Game of black meat is generally eaten rare, and should only be served to order. There are three different ways of cooking game, roast, grilled and sometimes saute. Let mortify for two days before cooking. So the epicure says.)

Remarks. (To make essence of game use bones and trimmings with aromatics and vegetables. Let sweat 10 minutes, then moisten with wine according to article. Add veal juice reduce.

Game should be cooked and served instantly off the fire. All dark meats are served rare. White meats well done, or according to desire.

VARIOUS BIRDS

Grousse, ptarmigan, prairie hen, etc., broiled or roasted, served with bread sauce or currant jelly.

Snipe, ployer and woodcock; broiled roasted or saute, divers styles.

WILD DUCKS (Canards sauvages)

Wild ducks include canvas back, red-heads, mallard, ruddy and teal. (All wild ducks are roasted and eaten rare, served with currant jelly, fried hominy, sometimes they are broiled. Stuffing according to desire. Also wild rice.

The supreme of wild ducks is sometimes saute with wine, but do not boil the wine.

Small birds such as the woodcock, snipe, plover, etc. are never emptied. Take out the gizard, the eyes and pouch only.

TIME FOR COOKING GAME

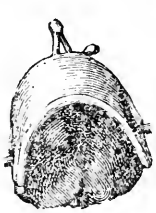
Venison ..	(well done)	30 to 40	minutes
Venison	(rare)	20 to 40	"
Large game..	(roasted)	20 to 50	"
Large game ..	(broiled)	15 to 20	"
Small game..	(roasted)	20 to 40	"
Small game ..	(broiled)	15 to 30	"
Large birds ..	(roasted)	45 to 1.15	hours
Large birds ..	(broiled)	15 to 30	minutes
Small birds ..	(roasted)	10 to 30	"
Small birds ..	(broiled)	10 to 20	"

SMALL BIRDS (Petit gibier à plumes)

(Abbreviations, see Chicken)

Lark, quail, rail bird, reed bird, thrush, partridges, etc.

Alexandra, Boneless, stuf. f-gras, fo-meat in timbale of paste w. game essence and madeira closed, baked.



Small Bird ready for Roast

Aspic, Braised or roasted in jelly, dec. according to style.

Bohémienne, Sauté w. f-gras in dice, in crust salmis sa.

Bonne-Femme, Saute w. salt pork and bread crust, moisten w. cognac and burn.

Café de Paris, Cooked in emptied raw pot. stuf. w. fo-gras, cov. w. pulp, mixed w. f-gras, baked 1 hour ½.

Caisse, Stuf. divers styles in cases w. mu. truf. in julienne, game essence and madeira.

Canadienne, Saute, gar. w. fried apples, salmis sauce.

Cendre (Sous la), Stuf. wrapped in buttered paper, cooked in ashes or rolled in bread paste. Baked.

Cerises, Roasted or saute w. game essence and pitted cherries or boneless stuf. (small game) cov. w. chaud-froid sa. in small case, cherry shape.

Casserole or Cocotte, Cook in casserole or cocotte, gar. and sauce according to name.

Coings, Boneless or small game cooked in emptied quinces served with jelly.

Chatelaine, Roasted in crust fil. w. chestnut puree, soubise sa. and essence of game.

Charentaise, Roast, rolled in large grape leaf and larding pork, burn w. cognac.

Chartreuse, In mould dec. w. veg. fil. w. braised cabbage, thick gravy w. essence.

Chaud-Froid, Boneless stuf. braised, cov. chauf-froid sa. dec. jelly around, whole or carved in dec. mould w. jelly in aspic, etc.

Christophe Colomb, Boneless, stuf. cooked, put in egg shell, fil. w. bird salpicon, on round crust bread, bird's head producting from top of egg, salmis sauce.

D'Aumale, Game, fo-meat or game salpicon chop-shape or in mould, fil. w. fo-meat, po. and sa. w. essence and jul. truf. and mu.

Dauphinoise, Roast on puree of fresh peas and sliced ham saute, th. gravy w. essence.

Feuille de Vigne, Rolled in large grape leaf and larding pork, roasted, gravy of game.

Financière, Braised or roasted, gar. w. small financiere and game essence. (See Chicken Financière).

Fine Champagne, Roasted or saute, make sa. w. intestins, moisten w. fine champagne, highly seasoned, generally woodcock, snipe, etc.

Gelée, Roasted or braised, with jelly.

Grecque, Roasted or saute, gar. w. risotto greek style or rice pilaf.

Grillé, Split. Broiled, gar. and sa. according to style.

Impromptu, Sauté minute w. mu. and truf., moisten w. essence, on canape cov. w. game fo-meat gratin.

Judic, Braised or roasted on braised lettuce, gar. w. ch. kidneys and truf. gravy w. essence.

Julie, Split saute w. chopped truf. rolled in caul, breaded, broiled w. sour grape juice.

Kléber, Braised or saute in crust w. fo-gras and art. in dice, gravy w. essence.

Liégeoise, In casserole or cocotte w. butter juniper berries and crust of bread. Apple sa. glazed, served separatly, thrush prefered.

Lilly, Split saute, between two pieces of toast cov. w. fo-gras puree, moisten w. mad.

Lucullus, Boneless, stuf. w. f-gras use small bird) in emptied raw truf, cov. w. truf. pulp and Xérès wine, baked or in small casserolette baked.

Marianne, In earthen pan w. sliced apples and crumbs on top, baked.

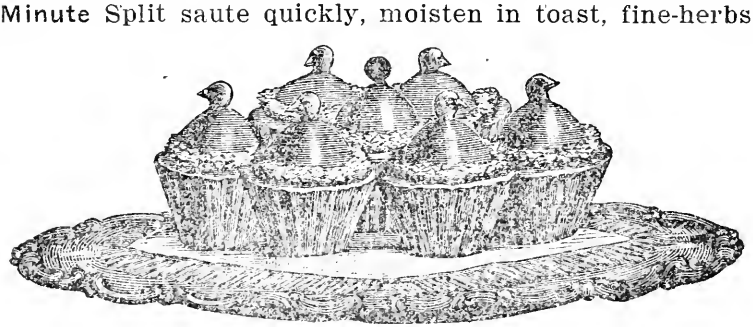
Marquise, Boneless ,stuf. w. f-gras in cocotte w. jul truf. in gravy.

Macéré, All game pickled w. divers wines. (See pickled articles.)

Manchester, Boneless, stuf. w. fo-meat and duxelles, rolled in caul, broiled gravy w. essence.

Montreuil, Boneless, stuf. peach shape, braised, cov. w. chauf-froid sa ½white ½ pink, in basket w. jelly.

Minute Split saute quickly, moisten in toast, fine-herbs.



Birds in Nest

Nid., Boneless, stuffed, braised, divers styles, bird's head on top in a nest, gravy w. essence, cold w. chaud froid sauce.

Normande, In emptied apples cov. w. apple pulp and cider brandy, wrapped in bread paste, baked.

Panier, All small game in basket, made w. spaghetti in potatoes or paste, roasted, braised, hot or cold, according to style.

Papillote, Split, sauté, cov. w. duxelles and slices of ham sauté in paper case, papillote style.

Pâté, "Pie", Cold game pie, in tureen, or hot bouchées. Patties, etc. (See Bouchées).

Pauillac, Split saute, on canape fil. w. game fo-meat or fo-meat gratin, moisten w. rhum and burn.

Parmentier, Boneless, stuf. w. f.-gras, rolled in grape leaf, cooked in emptied raw potatoes, baked.

Paysanne, Sauté w. salt pork, small onions and pot, cooked in tureen.

Père Philippe, Sauté w. salt pork, same Café de Paris, baked.

Raisins, In cocotte w. peeled and seedles fresh raisins. Close w. lute, baked.

Riche, Roast w. intestins and f-gras pu. (See fine champagne.)

Richelieu, Stuf, w. truf. in tureen w. matignon jui. game essence, close w. lute, baked.

Rôti, Rolled in grape leaves and thin sliced larding pork, tie, roasted, use only bird gravy.

Royal, Boneless, stuf. f-gras, dec. royal crown, po. sup. sa. w. essence and truf.

Saint-Laurent, Broiled, deviled sa. soufflé pot.

Sauté, Split. gar. and sa. according to name.

Soufflé, (See Mousse fo-meat.)

Souvaroff, Stuf. f-gras in tureen w. truf. in dice, th. gravy w. essence. Close w. lute, baked.

Suprême, Incrusted or dec. gar. and sa. according to name.

Terrine, "Tureen", Cooked hot or cold, divers styles.

Turque, Sauté w. rice pilaf. Turkish style.

Vendangeuse, Same raisins, put in basket vineyard style, juice w. essence.

Véronique, Braised w. raisins. See Raisins.)

Vin, Braised, saute, moisten w. wine, according to name.

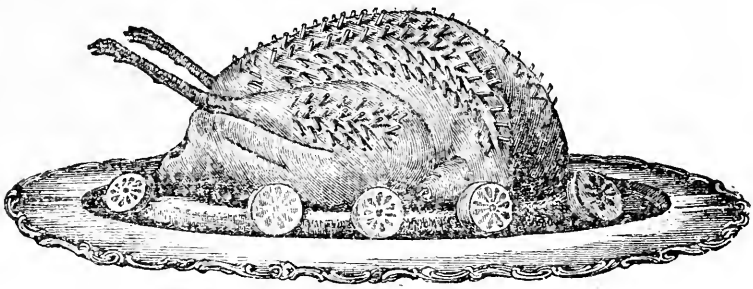
Villedo, Broiled, gar. w. sliced fried apples, salmis sa. gar. w. art. bottom and olives in bouquet.

Villerau, In crust fil. w. financière. (See Chicken) salmis sa. gar. dec. quen.

Vol-au-Vent, (See Chicken). Gar. an dsa. according to game, brown sa. w. essence.

LARGE BIRDS (Grand Gibler à Plumes)

Phesant, Hazel, Grousse, Priarie Hen, Etc.



Roast larded Pheasant ready to serve

Agnès Sorel, Larded w. truffles and tongue, braised or roasted, sauce salmis w. julî of truffles.

Allemande, Larded and pickled, braised, moistened w. sour cream.

Anglaise Stuffed English style or roasted, bread sauce.

Angoumoise, Stuffed w. chestnuts and truffles, roast, truffles sauce.

Berchoux, Supreme, stuffed w. force-meat gratin truf. on game forcemeat w. puree of mushrooms, madera sauce with essence.

Bouchées, (See "Bouchées.")

Bourguignonne, In casserole, gar. w. small onions, salt pork and mushrooms, bourguignonne sause.

Brabançonne, Roast or braised gar. w. mushrooms, olives, chipolata sausages, salmis sa.

Brillat-Savarin, Roast, on crouton, w. woodcock forcemeat and truf. gar. w. quarters of oranges, orange juice with game essence.

Brochettes, Roast, cut in squares bacon and mushrooms on skewer, broiled, divers sauces.

Canadienne, Roast or braised, salmis style, gar. w. apples saute.

Casserole, In casserole, divers styles.

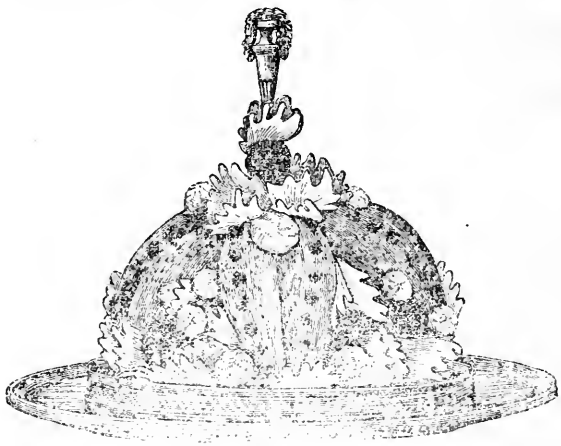
Chaud-froid, Roast cov. w. chaud-froid sa. decorated, and jelly.

Chartreuse, Larded, braised, in mould dec. with vege. braised cabbage, th. gravy essence.

Choucroute, Larded in mold, filled w. sauerkraut, thi. gravy w. essence.

Cocotte, In cocotte, divers styles. Close w. lute, baked.

Côtelette, Chop shaped, salpicon or forcemeat divers garnishings and sauces. (See salp. and forcemeat.)



Breast of Game

Crepinette, Salpicon in caul, divers sauces and garnishings, broiled or saute. (See Salpicon).

Cromesquis, Salpicon in caul, dipped in batter, fried, divers sauces. (See cromesquis.)

Croquettes, Salpicon, divers garnishings and sauces. (See Croquettes.

Demi-Deuil, Larded with truffles, braised Allemande sa. with truffles and mushrooms.

Demidoff, See "Demidoff" under head of "Chicken".

Daube, Old fashioned way of braising, moisten with wine in earthen pot, close with lute. (See Beef miscellaneous cuts.)

Epigramme Heart shaped filet, breaded with truffles and bread crumbs, saute, garnished with puree of chestnuts, thick gravy with essence.

Estouffade, In tureen, with aromatics, divers styles. Close w. lute, baked.

Fermière, In tureen, garnished with vegetables, country style, juice with essence.

Financière, Larded with truffles, financièère sa. and garnishing. (See "Volaille.")

Georgienne, Braised with fresh walnuts, grape and orange juice, chopped fennel with essence.

Gastronome, Same as "Brillat-Savarin."

Grillé, Split, broiled, divers garnishings and sauces.

Impromptu, Saute quickly, garnish with mushrooms and truffles, on canape of forcemeat,, moisten with Madera Sauce with essence.

Kléber, Braised, gar. with foie-gras or on canape or foie gras, Madera sauce.

Lantrec, Split, broiled, with broiled mu. on top, on canape of forcemeat gratin, thick gravy.

Louisette, Supreme po. cov. w. villeroy sa. and essence, breaded, fried, on game, mousseline, truffle sauce with essence.

Lucullus, Larded with truffles, braised, garnished with foie-gras, truffles, mushrooms, cock's combs and kidneys. Lucullus sa.

Mousse, Hot and cold: divers styles; (see under head of "Timbales.")

Normande, In tureen, on sliced apples, with cider brandy, close w. lute, baked.

Pâté, Hot and cold; divers patties in crust or tureen.

Piémontaise, Braised w. Matignon on risotto, piémontaise, salmis sauce.

Polonaise, Roast see "Polonaise" under head of "Chicken."

Quenelles, In decorated forcemeat quen. in croustades or for divers garnishings, sauces according to name.

Régence, Larded w. larding pork and truffles, braised, gar. w. dec. game quenelles, regence sa. w. essence.
Rôti, Roast, divers styles, on fancy bread crouton.
Salmis, Roast, carved ,salmis sauce.
Sauté, Carved or split, divers gar. and sauces.
Sierra Moreno, Braised w. Spanish ham, cut in dice and slices of Spanish onions, essence w. tomatoes sauce.
Soufflés, (See under head of "Timbales" etc. hot or cold.)
Souvaroff, Stuffed w. foie-gras and truffles cut in dice, in tureen, gar. w.truffles, Mad. sa. close w. lute baked.
Supreme, Larded, saute, broiled, divers garnishings and sauces, stuffed or incrusted truffles, poached. Divers gar. and sa.
Terrine, In tureen, divers garnishings or cold w. jelly.
Tête-d'Or, Breaded, broiled, béarnaise sa. gar. wi croquettes of chestnuts.
Timbales, Dec. timbales, divers styles. Serve hot or cold.
Titania, In tureen w. black grapes, quartered oranges and pomegranates juice w. essence.
Vol-au-Vent, (See under head of "Patties" etc.)

SMALL GAME (Petit Gibier à Poil)

Hare, Rabbit, Squirrel, Raccon, Etc.

Aigre-doux, Pickled, roast or saute, aigre-doux sauce.
Allemande, Pickled, roast, moisten w. cream when cooked.
Anglaise, English style, boiled w. salt pork, parsley sa.
Blanquette, Carved, gar. w. onions and mu. (See Blanquette sauce.)
Chasseur, Hunter style saute w. chasseur sauce.
Chrétien, Half roasted, cov. w. French mustard, sprinkled w. thyme and crumbs, highly sea, baste w. butter, finish to roast.
Civet, Jugged, divers styles, French w. wine, German style pickled gar. w. pot. dumplings. Flemish style stewed w. prunes, etc.
Côtelette, Salpicon or forcemeat in chop shape, po. gar. and sa. according to name. (See Salpicon.)

Dampierre, Filet incrusted tongue and truf. po. and game puree, gar. w. braised chestnuts and small glazed onions, poivrade sauce.

Diane, Saute ,on toast with game puree, gar. w. chestnut puree around, diane sauce.

Filet, Larded, sauté or broiled, gar. and sa.

Française (A la), Stuf. same Royal.

Genièvre, Roasted or saute w. pounded juniper berries.

Gibelotte, Civet style w. small onions, salt pork, mu, pot.

Grillé, Split, broiled, divers gar. and sa.

Mariné, Pickled w. wine, oil and lemon or vinegar w. vege. broiled or saute. (See Marinade.) Divers garnisings and sauces.

Mirza, Roasted, saute, or broiled, gar. very small emptied apples or crab apples, po. fil. w. currant jelly. Poivrade sauce.

Montemort, Saute on game, fo-meat mousseline, gar, mu. cèpes, mousseron, coulis of game w. Marsalla wine, same medaillon. (See Coulis.)

Mousse and Mousseline, (See fo-meat, gar. and sa. according to article.

Noisette, Small round filet, saute or broiled, gar. and sa.

Pain, Dec. mould fil. w. game fo-meat, gar. and sa according to name. (Loaf game). —See forcemeat.

Pâté, Game pie, generally large in long mould, when cooked and cold, fil. w. game jelly. (See forcemeat.)

Perigueux, Braised, broiled, roasted or saute, gar. w. truf. mad. sauce.

Râble, French term for saddle of small game, larded pickled, roasted, gar. and sa. facultative.

Romaine, Roasted or saute w. Romaine sa. w. pignons.

Royale, Larded whole, stuf. w. game fo-meat and truf, roasted, gar. w. reed birds, morils and wild mushrooms grand veneur sa. (Stuffing à la Française).

Saint-Estèphe, Sliced after cooked w. salmis sa. w. cepes, served in silver or paste, timbale.

Sauce, Braised, sauté, roasted, sauce according to name.

Sauté, Carved, saute, gar. and sa

Soufflé, Game fo-meat mousseline. (See Mousse.)

Sully, Fillet larded in crescent shape, po. moisten cognac, fil. crescent, w. celery puree and lentils, sliced truf. on top. Poivrade sauce.

Suprême, Filet. Broiled or saute gar. and sa. according to article.

Terrine, In tureen, cold or hot, game force-meat, cook in tureen.

Timbale, All game served in silver timbale or paste or mousse fo-meat in dec. mould, hot or cold.

Vendôme, Saute, one side, on round w. game fo-meat po. gar. w. braised chestnuts, poivrade sauce, w. sliced mu. and truf.

LARGE GAME (Grand Gibier à Poil)

(Abbreviations: See Chicken.)

Moose, Bear, Deer, Reindeer, Wild Boar, Etc.

Cutlets (Côtelettes)

Aigre-Doux, Broiled, saute or roast, Aigre-doux sa.

Allemande, Pickled, roast, moisten w. cream, strain gar. w. divers puree.

Athalin, Broiled, saute or roast, poivrade sa. gar. w. croquettes of apples.

Baden Baden, Pickled, roast, poivrade sa. w. currant jelly. Served separatly, stewed pears.

Beaujeu, Larded, roasted, gar. w. artichoke bottoms, fil. w. puree of lentils, glazed chestnuts, venison sa.

Cerises, Broiled or roast, poivrade sa. w. currant jelly, and pitted cherries.

Châtelaine, Broiled, sauté or roast, gar. w. artichoke bottoms fil. w. puree of chestnuts, soubise sa. w. game essence.

Civet, Game stew, jugged-hare style w. mu. salt pork, glazed onions.

Conti, Broiled, saute or roast, gar. w. puree of lentils, poivrade sauce.

Côtelette, Chops, broiled or sauté, gar. w. divers puree or sauces.

Créole, Broiled or roast, gar. w. bananas fried in butter, poivrade sa. mixed w. Robert sa.

Cumberland, Broiled, saute or, roast, Cumberland sa. hot or cold.

Diane, Saute one side, cov. w. game forcemeat, dec. on puree of chestnuts, Diane sauce.

Flamande, Saute w. apples cooked together.

Gastronome, Roast, gar. w. mushrooms and stuffed olives, potatoes gastronome, Colbert sa. w.Marsala wine.

Genièvre, Saute or roast w. juniper berries, thi. gravy or butter, serve separately apple marmalade glazel.

Gigue, Leg, roast, divers sauces and garnishings or steak broiled or saute.

Grand Veneur, Broiled, roast, saute, gar.. w. puree of chestnuts, braised celery, Grand Veneur sa.

Hongroise, Saute, paprika, sauce, moisten w. sour cream gar. w. timbale of rice.

Italienne, Broiled, braised, or roasted, Italian sauce.

Lyonnaise, Broiled, roasted or saute, gar. w. croquettes of chestnuts, salmis sauce.

Mariné Pickled, divers styles, oil, vinegar or wine.(See Marinade.)

Mignon, Trimmed round, broiled or saute, divers sa. and garnishings.

Minute, Sauté quickly, moisten w. poivrade sa. and chopped mushrooms, fine herbs.

Montenotte, Larded, saute, gar. w. braised cucumbers, puree of lentils, poivrade sa.

Noisette, Broiled or saute, divers garnishings and sa.

Poivrade, Broiled, roasted or saute, poivrade sa. divers garnishings.

Romaine, Broiled, roasted or saute, Romaine sa. divers garnishings.

Romanoff, Broiled or saute, braised cucumbers, gar. w. puree of mushrooms, cepes w. cream. Poivrade sauce

Rôti, Roast, divers garnishings and sauces.

Selle, Saddle, roast, divers garnishings and sauces.

Saint-Hubert, Sauté on one side, stuffed w. game forcemeat, w. sliced mushrooms sauté, rolled in caul, broiled on purée of game, poivrade sauce.

Saint-Marc, Larded, saute, gar. w. croquettes of chestnuts, serve cramberry sa. separately.

Thierry, Broiled, roasted or saute, gar. w. dec. game quenelles, olives, poivrade sa.

Tyrolienne, Broiled, roasted or sauté. Tyrolienne sa.

Valencia, Sauté in croustade, gar. w. puree of game, bigarade sa. gar. w. oranges.

Venaison, Venison, French term for game.

Vicomtesse, Saute, broiled, gar. w. puree of mushrooms and lentils, poivarde sa. w. cream.

Villeneuve, Sauté on one side, stuffed w. game salpicon rolled in caul, broiled ,on puree of game w. jul. of truffles.

Valkyrie, Saute on Berny potatoes, mushrooms gar. w. Soubise, poivrade sa. w. cream.

DIVERS DRESSINGS (Divers Farces)

Following are different seasonings for dressings according to desire; sage, thyme, bay leaves, carraway seeds, cinnamon, nut-megs and all spices.

Cooked chopped onions, garlic, parsley, celery, chives and chevril; add bread crumbs that have been soaked

in milk or water, press, and add sausage meat or chestnuts, oysters, sweet potatoes, apples, raisins, risotto ar green corn, according to desire. For cooking; butter, lard, eggs. (Note.) For different fancy stuffings English style generally made w. bread, sage. thyme, chopped persley and seasoning.

BIRDS AND GAME (Oiseaux et Gibiers)

Birds and game stuffing w. foie-gras, truffles, force-meat gratin or duxelles. (See Mirepoix). Wild ducks stuffed w. bread, wild rice, risotto, onions, celery, raisins and apples, chestnuts, sweet potatoes, etc.

FISH (Poisson)

Fish stuffing with; fish force-meat. (See poisson), oysters crabs, oysters, chopped boiled eggs with bread crumbs and fine herbs, cooked onions, parsley, aromatics and seasoning, or ordinary bread stuffing for a whole fish, etc.

MEAT (Viande)

Meat stuffing for; shoulder, loin, or breast of veal, use godiveau, duxelles, gratin, sausage meat, calf's liver (See foie de veau). Stuffing for suckling pig; sliced apples saute in butter w. seedless raisins, cinnamon, risotto or ordinary bread, etc.

POULTRY (Volailles)

Poultry stuffing w. chicken force-meat. (See volaille), add foie-gras, truffles, cock's combs and kidneys, ordinary bread stuffing, chestnuts, sweet potatoes, risotto or cooked chopped chicken livers, green corn, etc.

VEGETABLES (Légumes)

Vegetable stuffing with duxelles. (See mirepoix) risotto, sausage meat or different chopped cooked meats, etc.

VEGETABLES

(Légumes)

Fresh vegetables constitute a large part in culinary art as there is always a new method of preparing them. The preparation of the same vegetable changes each month, according to its age and how tender it is. One should know immediately upon looking at green peas the time required in cooking. Each vegetable has its own particular proprieties, either fresh or dry. All green vegetables should be cooked in boiling water and salt, and kept boiling continually. If green vegetables are not eaten immediately put in a basin of cold water and keep refreshing them to prevent turning yellow or black. Dried vegetables should be put in soak the night before and then cooked in cold water. Boil slowly. Vegetables which turn black such as artichokes, cardoons and oyster plants should be sprinkled with lemon juice or put in a bowl of water with lemon juice.

Science claims that vegetables contain phosphorous and consequently have great influence in alimentation. The artichoke is good for the livers, beeets for the brain: celery, lettuce and leeks are remarkably known for their properties. Carrots and cucumbers give a nice complexion, cabbage enriches the blood, potatoes make the hair grow. The Irish and French Bretons are universally known for their beautiful hair. Vegetables may be eaten freely with good results. Rice, beans and peas contain a great amount of nutrition and make good blood, and should not be adlowed to fall in disuse.

Daniel of old fared well and looked fair on lentils. Potatoes deserve all the practical estimation in which they are held. Through not very nutritious, on this account they prevent our taking excessive nutrition in other forms. Baked potatoes are fine and palatable, however prepared. Potato starch pudding is one of the most nutritious and easily digested articles of diet to be found. Onions are palatable and wholesome. The French consume them freely. They are especially good in colds. The ourang outang, when suffering from a cold eats onions raw, in great quantities. They are aperient and their syrup, sweetened, relieves oppressed lungs and restores suppressed respiration.

For incipient infantile colds it is admirable. Cabbage digests with difficulty and yields little nourishment. Squash and pumpkins are good, either stewed or eaten as sauce, or with bread, or made into pies. Cucumbers, radishes and immature esculents are especially injurious. To children they often prove fatal. Green corn is also pernicious. In fact wait till all green vegetables get their growth and virtue. Vegetables furnish all the nutritious elements required in the vital process.

ABBREVIATIONS

Art.—artichokes, **Bot.**—bottom, **Bech.**—bechamel, **Cov.**—covered, **Dux.**—duxelle, **Esp.**—espagnole, **Gar.**—garnished, **Ita.**—Italienne, **Jul.**—julienne, **Mad.**—madeira **may.**—mayonnaise, **mu.**—mushrooms, **pot.**—potatoes, **pu.** puree, **sa.**—sauce, **stuf.**—stuffed, **tom.**—tomatoes, **truf.**—truffles, **vil.**—villeroy

TIME REQUIRED TO COOK

Baked—10 to 20 min. Potatoes 45 to 60.
Boiled—15 to 30 minutes, or more.
Braised—30 to 60 min. or more.
Broiled—10 to 20 minutes.
Fried—5 to 10 minutes.
Sauté—10 to 20 minutes or more.

ARTICHOKES AND ART. BOTTOMS

(Artichauts et fonds)

The artichoke is an aliment agreable to the taste. When eaten raw it is tasteless and harder to digest. Cooked it is the contrary and when prepared according to the rules, become tender, savourous and light. Following are several recipes mostly used in modern cooking.

NOTE:—Artichokes should be trimmed and rubbed w. lemon, bottoms should be turned, cooked in boiling water w. salt, lemon juice or white stock.

Barigoule, Trimmed, emptied, stuf. w. dux. braised w. wh. wi. stock,esp. sa. w. tom.
Beignets, Bot. cov. w. sa. breaded or dipped in batter and fried
Boulangère, Bot. stuf. w. sausage meat, rolled in paste, dumpling style, baked. 1 hour.
Bouillie, Boiled hot, hollandaise sa. melted butter or cold w. may, sa. mustard sa. in oil, etc.
Braisé, Braised, barigoule, Italienne, florentine trimmed, scalded, according to name.
Cavour, Bot. rolled in grated cheese, browned in oven, chopped eggs and anchovies, cov. browned butter.
Clamart, Heart of art. young green peas, cooked together in tureen w. butter, new carrots.
Colbert, Bot. stuf. w. dux. breaded English style, fried Colbert sa.
Crème, Bot sliced, thi. cream sa.
Croquette and Cromesquis, Salpi. (See croq.) thi. w. sa.
Croustade, Bot, sliced thi. divers sa. in crust.

Cussy, Bot. stuf. w. foi-gras, fo-meat w. truf. cov. w. vil. sa. breaded, fried, mad. sa.

Dubarry, Bot. fil. w. cauliflower cov. mornay sa. glazed, mad. sa.

Descartes, Bot. stuf. w. fo-meat w. foi-g. truf. veal breaded, fried.

Dietrich, Bot. cut in four, braised thi. cream sa. in risotto, border w. truf.

Dupuy, Cooked, bot. cut in four w. cross made in carrots, sliced celery and onions, fried in oil, moisten w. wh. wine and lemon juice, sea., served cold.

Farcis, Bot. stuf. w. divers salpi or pu. hot or cold w. salad for relishes fil. according to name.

Florentine, Bot. stuf. w. anchovies, chopped spinach cov. mornay sa. glazed, garlic.

Fonds, Art. bottom turned, cooked w. lemon juice in boiling water. When cooked, ready for divers use.

Frits, Bot. When cooked, cut in quarters, pickled, divers styles. Bottoms when cooked, gar. according to name.

Grecque, 'Greek style" same Egyptienne w. jul. of carrots and celery sea.

Italienne, Cut in four, braised w. Italienne sa.

Jussienne, Bot. stuf. w. marrow salpi. w. mu. and truf. breaded and fried, Colbert sa.

Lyonnaise, Cut in four, braised w. onions or lyonnaise lyonnaise sa.

Maraîchère, Bot. in four, braised w. onions, leeks, tom., new pot. green peas.

Mornay, Bot. stuf. w. foi-g. and truf. mornay sa. glazed.

Paysanne, Bot. cut in four w. salt pork, onions, pot. stewed w. gravy.

Poivrade, Cut in four, raw, young art. fresh ground pepper. French dressing.

Poulette, Bot. sliced, poulette sa.

Purée, Art. bottom, pounded, strained, for pu. soup, gar. etc.

Salade, Bot. cooked sliced w. salad or divers gar.

Sauté, Bot. raw or cooked according to name.

Sauce, Cooked whole or bot. sa. according.

Stanley, Bot. cov. w. Soubise sa. w. horseradish cheese, glazed, cream sa.

Villars, Bot. stuf. w. Montglas cov. w. ch. fo-meat cheese glazed, Colbert sa.

Vinaigrette, Cooked whole, vinaigrette sa. Bottom the same.

ASPARAGUS AND TIPS (Asperges et Pointes)

In general hygiene the asparagus is an aliment, wholesome and savory.

Doctors' advise people to eat asparagus for any infection of the kidneys. They also act as a sedative for palpitation, a liquid medicine is also made from them, also aspirine. Cut the tops off carefully, remove outer leaves and peel. Do not scrape. Wash well, tie in small packages, put in boiling salt water. If not served immediately place in cold salt water to prevent turning black.

Bouillies, Cooked in boiling water w. salt. Served w. melted butter. Hollandaise sa. Cold may. sa. mustard sa. Vinaigrette, etc.

Bouchées, Patties. Cut in dice w. thi. w. cream sa.

Croquettes, Cut in dice thi. w. Bechamel sa. breaded English style, fried, round, flat, etc.

Flamandes, Flemish, boiled w. melted butter w. chopped boiled eggs and parsley.

Frites, Cooked tips, breaded English style, fried or cov. w. Villeroy sa. breaded and fried.

Gratin, In branches. Tips cov. cream sa. or Mornay. Cheese gratin tips only.

Grillé, Whole broiled, tips only, breaded w. butter. Maître d'Hotel butter or melted.

Italienne, Whole tips, sprinkled w. cheese and glazed w. brown butter on top.

Mornay, Same gratin. Whole or tips.

Polonaise, Polish style. Boiled, tips cov. w. chopped eggs and parsley. Cov. w. brown butter w. bread crumbs.

Purée, In pu. green or white, used for garnishings or soup, etc.

Salade, Tips cut short, boiled. May. vinaigrette or mustard sa. hot or cold.

Villeroy, Tips cov. Villeroy sa. breaded English style on small skewer, fried, dressed in shape of hedgehog, made w. bread.

BURDOCK (Bardanes)

Preparation for the leaves (See Spinach). the roots peeled, sliced, cooked in cream sa.

BEANS, DRIED OR FRESH
(Haricots, verts et secs)

Beans are composed of about 125 different varieties and furnish husks which if picked before ripe are called string beans, but these are only a few specimens amongst the large variety which can be eaten as string beans. The string beans constitutes an aliment wholesome and light. The dry beans contain a certain amount of azote which is nourishnig. There are three differents methods of conserving these beans green, namely: The Appert System, dessication, and salted. (See different recipes). The Appert System is the best if the manufacturer does not put in sulphate of copper to preserve the green color. String beans are employed very considerably in the kitchen: Soups,, jardinières, macédoines, salades and numerous garnishings are made.

WHITE BEANS (Haricots Blancs)

Beurre, Butter-Cooked Drained sea. thi. w. fresh butter and chopped parsley.

Boston, Dry beans. Soak, cook 5 minutes sea. w. piece of salt pork. English mustard, molasses, put in special pot, w. juice, covered. Baked slowly 5 or 6 hours. Served w. Boston bread.

Bretonne, Cooked. Drained, on Bretonne sa., cooked for 1 hour or w. gravy of Roasted Lamb.

Gratin, Cooked. Thi sa. or gravy, bread crumbs on top, Butter, Baked.

Maître d'Hôtel, Same Beurre.

Lyonnaise, Cooked thi. Lyonnaise sa. or chopped onions fried w. butter.

Purée, Cooked, pouned, strained for pu. or soup. The color of the beans designates the name.

Salade, All beans cooked sea. w. French dressing (broad Beans, Flageolets, Lima Beans, same preparation).

STRING BEANS (Haricots Verts)

Allemande, Cooked, Cooked Anglaise thi. All-sa.

Anglaise, Cooked in salt water, drained, served w. fresh butter on top.

Beurre, Butter. Cooked Anglaise thi. w. butter or saute in pan w. butter rissoles.

Crème, Cooked Anglaise thi. cream sa.

Maître d'Hôtel, Cooked, thi. butter and parsley.

Panachés, String beans, mixed w. flageolets, corn lima beans or peas, thi. w. butter, cream sa. or veloute.

Purée, Cooked Anglaise, pounded, strained for pu. or soup.

Petits, Cooked Anglaise w. chopped fried onions thi. cream sa. or veloute.

Salade, Cooked Anglaise. Cold w. onions or fine herbs, according to name. French dressing.

Tourangelle, Cooked thi. w. cream, parsley.

BEETS (Betteraves)

Beets should be well cooked. In America and England they are boiled and seasoned with cream sauce or butter. The Russians make soup. In Germany they are torrified and take the place of chicory. In certain countries a mild wine is made. The leaves of the beet are prepared the same as spinach. The best way is to bake, pickle, braise or in cream w. gravy, or in salad.

CABBAGES (Choux)

The cabbage is a precious vegetable in cooking. It is indigestible and requires a great deal of lard in its preparation. Following are several preparations of different cabbages.

BRUSSELS SPROUTS (Choux de Bruxelles)

Anglaise, Cleaned, cooked in boiling salt water, drained w. fresh butter.

Bonne Femme, 3/4 cooked, sea. braised w. butter 20 to 35 minutes.

Marrons, Same Bonne Femme w. chestnuts, 30 to 40 minutes.

Purée, Cooked, strained, add w. cream or mashed potatoes.

Sauté, w. brown butter, sea. lightly browned.

CAULIFLOWER (Choux-fleurs)

Anglaise, Boiled w. the green leaves around, fresh butter.

Bouillie, Cooked in boiled water w. salt and lemon juice or milk. Served w. melted butter, cream or hollandaise sa. etc.

Frit, Cooked pickled w. oil, lemon juice, sea. chopped parsley, dipped in batter, fried tom. sa.

Gratin, Cooked w. Mornay sa. cov. center w. Mornay sauce, sprinkled cheese, crumbs, and butter. Baked.

Milanaise, Cooked saute sea. sprinkled cheese and but ter. Baked. Browned butter on top.

Polonaise, Cooked saute or baked w. butter, sprinkled w. chopped boiled eggs and parsley, cov. w. browned butter w. bread crumbs on top.

Purée, Cooked, strained w. cream and butter sea. Dubarry, mixed w. artichokes, Soubise w. onions, Maintenon w. mushrooms, etc.

Sauté, In bouquet, saute w. butter, for gar..

Salade, In bouquet w. French dressing, sour cream, etc.

Sauces, Cooked w. Hollandaise sa. mousseline mayonnaise, mustard sa. according to name.

Villeroy, Cold cov. w. villeroy sa. breaded, English style, fried. Divers sa. or plain.

KALE, SAVOYS, ETC. (Chou, Vert, Savoie, etc.)

Anglaise, Boiled or steamed. Used for vege. or gar.

Braisé, Scalded, sea. braised w. salt pork, aromatics and chartreuse of game.

Choucroute, Pickled cabbage, cut in jul. put in barrel in layers, cover each layer w. rock salt, coriander and juniper berries, pack tight, cover again w. rock salt, put a wooden hoop on top and a weigth of 40 pounds. After a few days take the brine off and pour it over again on the cabbage until it becomes clear. Cook choucroute (sauerkraut) with salt pork, goose grease or lard, white wine, carrots, onions studded w. cloves, condiment and white stock, cook 4 to 5 hours. If the cabbage has an acid or strong taste, wash in several different waters before cooking. It can be gar. w. Francfort ham, garlic sausages, salt pork, boiled or mashed potatoes.

Farcis, Scald the whole cabbage, take heart out, stuff according to desire. Braise 2 to 4 hours or stuff the leaves in ball shape or in mould w. risotto.

Salade, Cold slaw cut in jul. w. divers dressings.

Soupe, Soup w. cabbage dominant w. mixed vege. bordelaise, provençale, auvergnate, etc.

CABBAGE RED (Choux Rouges)

Flamande, Flemish style, cut in thin jul. w. shredded onions and apples, sea. and brown sugar on pan w. butter or lard, cooked slowly w. red wine, lemon juice or vinegar, 10 minutes before served.

Limousine, Cut in jul. w. salt pork, chestnuts, braised.

Mariné, Cut in jul w. aromatic and hot vinegar.

Montargis, Cut in jul. w. chopped onions, fried in butter moisten w. red wine.

Salade, Cold slaw in jul. divers sa. for salad.

Sirop,Pound leaves and extract juice two parts of sugar to one of clarified juice. Put in bottle.

Valencia, Same Flamande. Add w. chorizo sausage.

HEART OF PALM (Chou Palmiste)

Same preparation used for asparagus. (Preserved in can.)

KOLH-RABI (Chou Rave)
TURNIP ROOTED CABBAGE (Chou Navet)

Same preparation used for turnips.

SEA KALE (Chou Marin)

Same preparation used for cardon or asparagus.

CARDOON (Cardon)

The cardoon is a vegetable both wholesome and aphrodisiac. They are difficult to whiten, and there are only two different preparations. Cut in small pieces, put in boiling water with vinegar, for five minutes, then put in cold water, rub with a cloth until the skin peels off, then rub with lemon and cook in white stock. Another way is to peel, rub with lemon, put in cold water, then cook in white stock.

Béchamel, Cooked, put in cream sa. simmered.

Jus, Meat gravy, Cooked simmered w. veal gravy or demi-glace thin.

Moëlle, Simmered w. demi-glace w.poa. marrow or crust fil. w. marrow around.

Sauce, After braised, cov. w. sauce or served separately, cream, holl. Italienne, Bordelaise, mousseline, demi-glace, mad. tom. etc.

Green Carde (Charde) same Spinach.

CARROTS (Carottes)

The carrot is an indispensable vegetable in culinary art, and is used as a condiment in all braised articles: bouillon and garnishings. The carrot is easy to digest and is good for people suffering from dyspepsia. Some physicians claim it is very good for rheumatism. Pick out red carrots, when they are old, use only the outside pulp, as the center is like a piece of wood and has a bitter taste. The culinary artist transforms carrots into flowers for decorating purposes.

Crème, Turned or sliced, boiled w. salt, little sugar and butter w. reduce cream or cre. sa.

Croquettes, Cut in dice, cooked, thi. w. bechamel sa. breaded English style, fried, cream sa.

Flamande, Sliced round, smothered w. butter, cream sa. chop parsley.

Glacé, Glazed French carrots, water, butter and sugar, reduce, used for gar.

Marianne, Cut in jul. w. field mu. smothered, add meat gravy.
Purée, Boiled, pounded and strained, add cream and butter.
Vichy, Vichy style, sliced, smothered w. butter ,sugar, Vichy water or salt, reduce, chopped parsley on top.

CELERY AND KNOB CELERY
(Celeri et Celeri Rave)

Celery is a vegetable used as a condiment in certain culinary preparations such as seasonings and garinshings and is savarous and tasty to everybody. Celery possesses stimulating, appetizing and diuretic properties, but principally genesic. A very refreshing drink is made with celery water.

Beignets, Knob, fritters cooked, dipped in batter, fried,
Braisé, Scalded, braised, w. white stock, 1 to 2 hours, divers sa. Bordelaise, marrow, tom. gravy Italienne etc.
Branches, Raw in glass stand w. ice or braised.
Crème, Cut, cooked in cream sa. simmered.
Farci, Stuf. raw. heart branch w. roquefort cheese and paprika, cream cheese, served in ice.
Frit, Knob cooked, cov. villeroy sa. breaded, fried.
Grecque, "Greek", Same artichoke w. jul. of carrots.
Purée, Cooked and strained, gar. or soup.
Salade ,Cut in jul. divers cold sa. or knob cooked sliced for divers salad.
Sel, Salt. Dry, pounded, strained, mixed w. salt.
Victor, Scalded braised w. aromatics and stock pickled in oil, vinegar, lemon juice, crushed pepper, four anchovies on top. Serve cold.

CHAYOTTE

The chayotte is a kind of cucurbitaceous that is cultivated in tropical climates, the fruit is about the size of a chicken egg, is agreable to the taste and is served as a vegetable.

CHERVIL AND ROOT (Cerfeuil et Bulbe)

Chervil has the same composition as fine herbs, and while is not an indispensable article in cooking it gives

a savory taste to soups and salads. It has the same aroma as chives. Do not chop until ready to serve, put in condiment raw. The chervil root contains a bulb which can be cooked or eaten raw, when cooked with fish it gives an aromatic odor. It is prepared the same as carrots and celery.

Chervis (Chinese Vegt.) Same oyster plant.

CHESTNUTS (Marrons)

Chestnuts are employed very often in cooking and serves as garnishings for meat and venison, also stuffing for fowl. Puree of chestnuts are used for a multitude of different entremets such as: soup, croquettes, cake, soufflés, broiled and boiled, not forgetting marrons glacés. Water chestnuts are boiled, then made into puree and flour.

Brussels Endives, Wilhoof

CHICORY AND ENDIVES (Chicorée et Endives)

Chicory and endives are divided in 5 different species forming distinct types in alimentation by the taste and

the manner of preparation. Those are: Flamande (with-off) green, wild, white and frizzed chicory. They are all used for salads or can be mixed w. different ones. Cooked chicory possesses exciting, tonic and diuretic proprieties. The syrup is made of 1 ounce of root, 6 ounces of water, 9 ounces of rhubarb, 12 ounces of sugar.

Chi Bruxelloise, Clean, wash, put in casserole w. plenty of butter, make white stock of flour, season w. salt pepper and lemon juice. Pour the stock over the chicory, cover w. buttered paper, braise two hours.

Chi Endives, Cut, scalled, braised, thick cream.

Pain et Timbale, Scalded, chopped, strained, thi. sa. 8 eggs for 2 pounds, put in mould, cook in bain-marie.

Chi Verte, "Green Chicory" scalded, chopped, thi. cream sa. for vegetables or garnishings.

CHRYSALIS VEGETABLE (Chenille)

Same String beans used for gar. and salad. Pickled, etc.

Claytone or winter purslane

Same Spinach, chopped, braised, cream, etc.

CORN GREEN (Maïs)

There are at least 15 different kinds of corn. Corn contains azote and has superior nutritions properties. People who eat corn every day are apt to get a disease called verdet. Gaude corn meal is made in France, in Italy Polenta, in Chili Aminta, the Moldaves Mamaligo, in America there are all sorts of preparations, such as on the cob freshly cooked. Mexican chicken tamale, enchiladas, tamale corn made w. grated raw green corn mixed w. bread crumbs, sea. w. fresh ground pepper and butter, rolled on husk, steamed for 30 minutes.

Bouilli, Boiled, green corn on the cob, take off the husks, put in boiling water w. lemon juice or vinegar, no salt, cooked five minutes, keep in fresh hot water w. milk.

Beignets, Fritters, grated raw, mixed w. flour, baking powder, eggs, milk, sea. fried in butter, put one spoon ful. in the pan, turn over.

Divers Style, Grated w. cream or sa. add green and sweet peppers, tomatoes in dice, paprika, etc. gratin, baked.

Mexicain, Grated, saute w. chopped onions, fried in butter, add green and sweet peppers, tomatoes in dice, thi. w. chilli sa.

Sauté, Grated, fried in pan w. butter. Divers styles.

Soufflé, Or pudding, grated raw, mixed w. thick bechamel sa. yolk eggs, whipped white sea. in case, baked.

CUCUMBER (Concombre)

The cucumber is tasteless and insipid, but is refreshing and quenches the thirst. Its noxious properties can be modified by the culinary preparation and in the seasoning which makes the digestion easy. The cucumber is necessary in the kitchen and is used in garnishing soups, etc.

Andalouse, Peeled, cut in two or quarters, take out the seeds. scald, braised w. tom. sa.

Bouilli, Peeled in olive shape. Boiled, smothered w. butter, sea. gar. for fish, etc. or glazed. (See Carrots).

Crème, Same bouilli. 3/4 cooked, simmered w. cream or cream sa. Raw. sliced or dice w. sour cream, paprika used for divers gar. or soup.

Farcis, Peeled, emptied, scalded. Divers stuf. braised or raw fil. w. divers salad, sea. w. cream, paprika, etc.

Marinés, Pickled same gherkins or sweet pickles, peeled cut in two, studded w. cloves, cov. w. syrup, vinegar an sugar. Repeat 10 times w. boiled syrup, or Greek style (See artichoke.)

Salad, Peeled, seedless, sliced w. cream, French dressing, etc.

Salé, Salted, pickled in brine w. aromatic herbs or Dill pickled, agoursi, etc.

EGG PLANT (Aubergines)

The egg plant is not a nutritious aliment, but it is refreshing and digestible. To make the egg plant savorous it demands an excellent preparation. Without any value in its self the seasoning is everything.

Américaine, Cut in two, fried, emptied, stuff shells w. chopped meat mixed w. pulp, cooked rice, sea. onions, garlic, facultative, sprinkled crumbs and butter. Baked, tom. sa. around. Divers style.

Beignets, Fritters. Peeled cut or chopped raw, mixed w. flour, baking powder, milk, eggs sea. one spoonful in pan, turn over, for vege. or gar.

Crème, Cream, peeled cut thick, sliced, smothered w. butter, simmered in cream or cre-sa.

Egyptienne, Same Americaine stuf. w. chopped mutton onion, garlic, fried in oil. Baked. Fried tom. in top. Fine herbs.

Farcies, Same Américaine stuf. w. Duxelle, sausage meat, rice creole or pilaf according to name.

Frites, Fried, Peeled, sliced thi. dip. in milk and flour, breaded, English style. Fried or cut in Julienne.

Gratiné, Same Farcies.

Grillé, "Broiled" Peeled, and cut thi. in butter, broiled.

Grecque, "Greek". Cut in dice, saute in oil w. onion, mu. tom. garlic, moisten w. vinegar, highly sea. egg plant, predominant. Served cold for relishes.

Italienne, Saute w. onion, garlic, tom. on dish, sprinkled parmesan cheese. Baked or stuf. w. Italienne sa.

Kalalou, (See Gumbo). Egg plant predominant.

Mexicaine, Saute in dice w. onions, tom. garlic, gre. and sw. pepper, fi-herbs.

Moussaka, TurkishS tyle (See Hash Moussaka).

Parisienne, Stuf. w. chi. lamb, ham, sausage meat, beef, marrow, onion and garlic facultative.

Provençale, Stuf. w. onions mu. tom. garlic. Baked or saute in oil. Cut in dice, fi-herbs.

Purée, Cut in dice, smothered, strained for gar.

Salade, Same cucumbers, add tom. boiled eggs, watercress, French dressing, etc.

Sautées, Cut in dice, dip in flour, saute w. butter sea.

Sicilienne, Cut in dice saute in oil w. tom. onions, garlic, parsley or stuffed in egg-plant rind, with cheese. Baked.

Soufflées, Cut in two, fried and emptied, chop pulp thi. w. Bechamel and yolk of eggs, whip, whites replace in rind. Baked.

Turque, Sliced, fried in oil, cov. w. cheese, mixed w. yolk of eggs between two slices, dipped in batter and fried in oil.

FENNEL (Fenouil)

Fennel is renowned in Italy since old Roman days. Sweet fennel of Florence is called "finocchiodolee" and is a squatty plant cultivated to develop its bulb, and constitutes a vegetable which is very much appreciated for garnishing of meats. It is regrettable that the tuberous fennel is so scarce in the market. Delicate salades can be made from the fennel, which ressembles scalded celery, also agreable garnishings made with cream, gratin and Mornay. Tuberous fennel cooked in salted water is aphrodisiac.

GHERKINS (Cornichons)

Gherkins are rubbed with salt, drained, cov. w. boiling vinegar, let cool and put in bottles with aromatics. (Cucumbers, same preparation.)

GUMBO (Gumbo ou Okra

Gumbo is very common in America. The comestible gumbo is round and in shape resembles a small green pepper, the interior being like a cucumber. The most common gumbo is a long pyramid shape. Green gumbo boiled is used for salads, or braised, for garnishings, stuffed for consomme, and cut one inch long for soups. A jelly is made from the seeds that have been torrified.

Crème, Trimmed, scalded, drained, w. cream sa.

Étuves, Smothered w. onions, butter and gravy.

Farcis, Raw, remove center w. tube, stuf. Divers styles, poached, sa. or meat gravy. Used for soup or garnishings.

Grecque, Or Turque. Stew w. onions, mutton in dice, tom. highly sea. simmered w. water.

Kalalou, Chopped onions, gre. pep. tom. egg-plant, rice gumbo predominant, braised w. gravy, curry and garlic facultative.

Salade, Scalded. Drained after cold. Mayonnaise or French dressing.

HELIANTI

Helianti is a vegetable only recently imported. It has the taste of a potato, Jerusalem Artichoke and oyster plant. Scrape, put in water with lemon juice and cook five minutes. Fry the same as a potato, thicken with cream sauce, allemande, veloute or saute in butter. Make puree for garnishings.

HOP SHOOTS (Houblon jets)

Hops are used to aromatise good beers, also a tea is made. Young hops are comestible. The comestible part is separated in the same manner as asparagus tips. Wash in several waters and scald in salted water with lemon juice or citric acid. Thicken with butter or cream, sauce Hollandaise, surrounded with poached eggs, or as garnishings.

JERUSALEM ARTICHOKES (Topinambour)

The Jerusalem Artichoke will never become a rival of the potato. It has a waterly taste and has the flavor of the helianti artichoke and turnip. It is generally baked, sometimes it is boiled with cream, fried, in soup, puree or omelette.

LEEKS (Poireaux)

Leeks are employed generally as seasoning for soups and bouillon for invalids. The white part of the leek serves as a garnishing or vegetables. It has prolific qualities. It is served braised in branch, oil, cream or white sauce. NOTE.—Never put leeks in soup that have not been fried in butter first.

LENTILS (Lentilles)

Ever since Esau sold his birthright for a plate of lentils, this vegetable has always been renowned. The Revalesciere, which is nothing but lentil flour, is sold at 80c a pound instead of 6c a pound. This vegetable contains a large amount of azote. It is prepared the same as dry beans.

LETTUCE (Laitues)

All different varieties of lettuce are wholesome, especially when cooked, they are digested easily, are refreshing and a little laxative. There are many different culinary preparations. Take off all of the outside leaves until you reach the white part. The epicure eats lettuce without being washed as it is more crisp, but it has to be washed to take the sand out. Different salads are made with lettuce. Pick out firm and full ones.

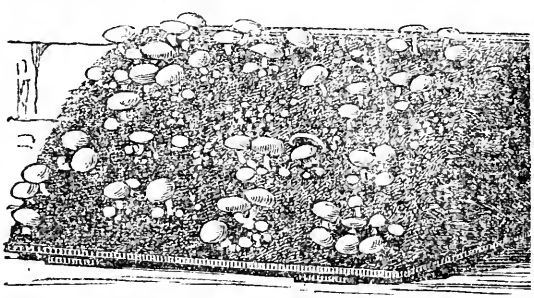
Every person who wishes to keep healthy should eat lettuce, either in salads or garnishings. The green leaves are prepared the same as spinach, and should be cooked well.

Blanchies, Clean whole lettuce, washed, scalded, refreshed, pressed, ready for stuf. braised, etc., according to name.

Braisé, After scalded cut in two, sea. folded, braised w. sliced vege. moisten, stock or gravy, stuf. for vege. or gar. in pu. for soup or custard for gar.

Crème, Scalded, smothered w. cream, simmered.

Garniture, Stuffed, smothered, braised w. marrow, Bordelaise, Morany sa. etc.



Cultivated Mushrooms

MUSHROOMS, MORILS, CEPES, ETC.

(Champignons, Morilles, Cèpes ,Etc.)

Mushrooms are composed of a great many different varieties. Amongst these numerous species there are

only five that are comestible; such as cepes, chantrelles, morils, girolle and agaric. The cultivated mushroom is mostly used in cooking, and can be conserved or eaten fresh. There is only one method known to guarantee against mushroom-poisoning and that is to soak them in salt water diluted with vinegar, half quart water, and half pound of mushrooms. Take out of water and refresh in cold water. To avoid accidents, use only cultivated mushrooms. The preparation of mushrooms are very simple and has few formulas, but there are many different preparations for garnishings.

Wild Mushrooms (Morilles)

Wild Mushrooms (Cêpes)

Cooking Mushrooms

Peel, turn, or flute, wash, cook in little water, butter, salt and lemon juice. Cover up for five minutes. Put in earthen dish on buttered paper. Can be conserved for several days.

Crème, Creamed mu. saute whole or sliced, moisten w. cream or cre-sa. according to article in crust, timbale or gar.

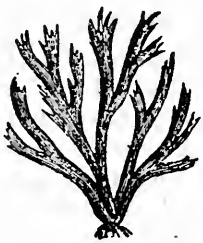
Farcis, Large lightly cook and sea. before stuf. according to gar. w. Duxelle salp. etc.

Grècque, Same egg plant. Mu. predominant.

Grillé, Broiled on toast. Divers butter.

Morilles, Morils, wash well. Andalouse w. onions, grepep. ham. tom. smothered. Creamed etc.
Mousserons, Field Mu. button mu. Same preparation.
Puree, cooked, pounded, thi. w. Bechamel, strained sea.
Sauté, W. butter or w. olive oil. Dviers styles.
Sous-Cloche, "Under Glass". Raw on toast w. divers butter or saute w. cream. Time 25 minutes. Club style.

Wild Mushrooms (Chanterelle)



Wild Mushrooms (Giroles)

NETTLE (Orties)

Common nettle is used as a purgatif. The young shoots are peeled and made into soup the same as sorrel or spinach. A medecine is made, by crushing the nettle and extracting the juice, which is applied sometimes in cases of hemorrhage.

ONIONS (Oignons)

Onions are a most indispensable article in culinary preparations, and are used in most all sauces; chopped, glazed, fried and puree are used for garnishings. The onion leaves a disagreable odor on the breath when eaten raw, therefore it is necessary to cook them well. The mashed pulp of onions made into a plaster, will bring a boil or felow to a head quickly. An excellent old fashioned cough medecine is made; slice the onions, put in an earthen tureen, cover with sugar, let stand, then take a tablespoon of the syrop every hour. Always use white onions.

Bouillie, Cooked in boiled water and salt. Served butter or w. cream.

Ciselés, Shredded. Cut in two, first in perpendicular, then horizontal shape, serve for gar.

Confits, Pickled. Preserved. Very small white onions., boil 5 minutes with a pinch of salt in water. Put in bottle w. white vinegar and aromatics.

Farcis, Peeled, not broken, emptied. Scalded, stuf. according to article braised w. stock.

Frit, "Fried French style". Sliced round, dip in milk and flour, fried dry, gold colors. Sea.

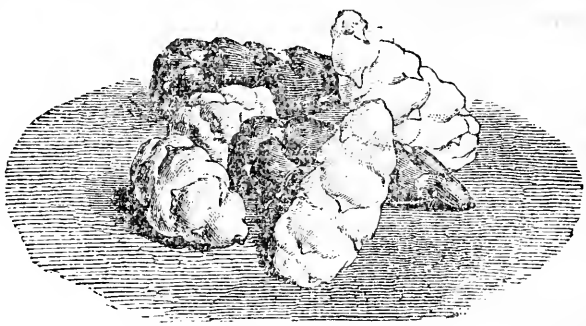
Glacé, Glazed. Small onions w. butter and sugar. Baked.

Grillé, Broiled, sliced round, dip in butter. Broiled.

Hachés, Chop with knife, to prevent burning black, wash put in cloth and press.

Purée, Emince smothered strained thi. w. rice or Bechamel sa. "French term" pu. Soubise.

Sauté, Shredded, smothered add sa. according to name.



Oxalis tuberous

OAXALIS (Oaxalis Tubereu)

Oxalis is originally from Perou and resembles much the red kidney potatoes, the skin is thin and smooth. When picked it has an acid taste. Cook in boiling salt water, à la crème, stuffed, gratin or puree. They are fried, sauted, braised, smothered or cooked in ashes, primitif style.

OYSTER PLANT (Salsifis)

There are different kinds of oyster plants, the white, black, or scorsonise. To make the oyster plant appetizing it should be kept white; therefore put lemon juice in water and scrape. They are fried, with cream, thin juice, white sauce or brown, saute with beef, veal or chicken made in croquettes or puree, a different variety of garnishing are made also.

PARSLEY (Persil)

Parsley resembles very much hemlock and very often people are poisoned by not knowing the difference. Parsley constitutes a fine garnishing for different dishes. Also chopped fine, or fried dry, for hot garnishings.

PARSNIPS (Panais)

Parsnips are used in soups as an aromatic, and also to vary the menu. They are served as a vegetable, and prepared in the same manner as turnips, carrots, boiled, with cream, fried or puree.

PEAS (Petits Pois)

Green peas are an savorous vegetable and are eaten by all convalescents, as they are easily digested. With the refrigeration of today we have fresh green peas all of the year, but in the months of June and July they are the best. Green peas are used in a multitude of culinary combinations, which I cannot enumerate here.

REMARKS:—I never refresh green peas. Let them stay in their juice, as it conserves the taste. It is the only vegetable that is not seasoned with pepper.

Anglaise, English style. Boiled in salt water quickly. Served w. fresh butter.

Anna, Smothered French style w. braised lettuce, small onions, glazed, chopped fresh mint, and chives.

Beurre, W. butter. Anglaise style thi. w. butter.

Bonne Femme, Smothered w. salt pork, small onions, water, thi, kneaded butter, chop, parsley and chervil.

Clamart, Country renowned for gre-peas. Any style.
Étuves, Smothered French style. w. lettuce. Divers styles.
Fermière, Farmer style. Smothered w. salt pork, small onions, new carrots, water thi. kneaded butter.
Flamande, "Flemish Style", Smothered w. onions, carrots in dice and Purslane salad. Water, sugar, thi kneaded butter.
Française "French style". Essentially young peas and freshly shelled, mixed w. butter, salt, sugar, small onions, add. water one faggot made w. parsley, chervil, lettuce. Cook slowly thi. w. butter last moment. Take off faggot before served.
Laitue, French Style, w. braised lettuce or shredded w. peas, or lettuce separately. English style.
Menthe, Smothered w. mint or English style.
Paysanne, "Country Style" Same Fermière w. shredded lettuce but omit carrots.
Purée, Cooked Anglaise, strain add. butter and cream for gar. or soup.
Split (Dry Peas) Used for soup or pu. according to article.

PEPPERS GREEN AND RED
(Piments verts et rouges)

Peppers are used as seasoning in certain preparations, such as garnishings, vegetables or aromatics. When dried and ground into powder, paprika and Cayenne are made, also it is used for curry. (See Condiment). Sedentary people and children should abstain. When they are served alone, dip in hot frying grease to remove the skin empty, and stuff with different stuffings, such as: creole, rice, duxelle, saute in butter, and straned for purees and sauces.

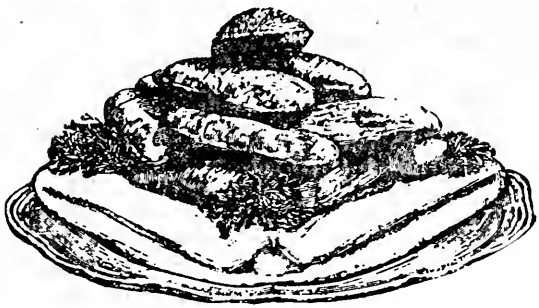
POTATOES AND SWEET POTATOES
Pommes de Terre et Yam)

There are at least 120 different varieties of potatoes. Every country has its special variety. Very large potatoes are empty and watery. There are two principal

methods of preparing potatoes and all of the others are their derivatives. Baked or fried, boiled or steamed. The less water a potato has the better. The farinaceous potato is the most nourishing, and should be ripe and well cocked. As an aliment it is of medium value, but it contributes largely to function the respiratory organs. Following are 150 different styles of their preparation. Yam is the name of the sweet potato. A few of these recipes can be applied to the sweet potato, but without salt or pepper. — Abbreviation, Vegetables.

Algérienne, Pu. w. swe. pot. and chesnuts in cakes, fried in butter.

Allemande, Boiled, cut in thick slices, fried w. butter on both sides, browned. German style.



Soufflées Potatoes

Allumette, Cut like matches, fried dry.

Alphonse, Boiled, sliced, w. maître d'Hôtel butter and sweet peppers in dice, cov. cheese. Baked.

Alsacienne, Mashed, mixed flour, eggs, sea. parsley poached in boiled water w. salt. Drained. Cov. w. brown butter and bread crust.

Ambassadeur, Same Anna style w. cheese.

Anglaise, Peeled. Boiled natural or steamed.

Anna, Raw, sliced round in small pan w. butter sea. Baked or in small mould w. grated cheese.

Arlie, Baked, Emptied pulp mixed w. chives and cream sea. butter fil. shell. Baked. Divers styles. Club special baked w. chopped ham, etc.

Au Gratin, Gratin. Hash w. cream, Mashed, etc. Cov. cheese or crumbs. Baked brown.

Bataille, Cut in dice and fried dry or fried in butter.

Beignets, Fritters, Grated raw, mixed w. flour and eggs sea. butter, milk if necessary. Fried in butter.

Bénédictine, Cut in spiral special machine, fried.

Berny, Croquette pot. w. chop. truf. breaded w. shredded almonds, fried. Croquette style according to gar.

Berrichonne, Smothered w. salt pork and chopped onions. Moisten stock, chop parsley.

Biarritz, Mashed pot. w. ham and swe. peppers cut in dice, parsley.

Bignon, Peeled, emptied raw, scalded, stuf w. sausage meat, baked, mad. sa.

Bohémienne, Baked emptied pulp mixed w. sausage meat, fin-herb, baked, 15 minutes.

Bordelaise, Cut in dice, raw, fried w. butter, chopped parsley and garlic.

Bordure, Border made w. croquette pot. according to style.

Bouillies, Boiled w. or without skin, natural.

Boulangère, Sliced or cut in quarters raw w. shredded onions in earthen dish, sea. moisten w. little bouillon, baked. Divers styles, cooked w. meat sometimes.

Bretonne, Cut in big dice w. onions, smothered w. bouillon, garlic tom. pu. chop parsley.

Brunes, "Browned" hash pot. saute w. butter, rolled cigar shape.

Brioche, Croquette, French bun shape, colored w. yolk of eggs, baked.

Bussy, Lorette pot. w. truf. and parsley, fried.

Byron, Macaire pot. w. cre. and cheese in small pan.

California, Cooked, sliced, sweet pot. w. sliced orange, maple syrup glazed.

Candi, "Candy," Cooked sweet pot.. w. brown sugar, glazed or baked.

Cendrillon, Cinderella, make w. croquette pot. or raw, slipper shape gar. according to name.

Champs-Elysées, Cut in jul. w. fresh mu. and truf. Anna style.

Chambéry, Sliced raw, saute w. butter and cheese., baked.

Chamonix, Cut in jul. on fluted oval mould tartelet shape w. cheese. Baked 20 to 30 minutes.

Château, Turned on big olives, scalded 2 min. cooked in butter, colored brown.

Chatouillard, Raw pot. cut long ribbon shape, sliced 3 milimeters fried same souffle pot.

Cheveux, Hair pot. cut jul. fine if possible, fried dry.

Chip. Saratoga, sliced w. machine, fried, dry.

Cidre, Cider, stew w. salt pork, moisten w. cider.

Club, Baked pot. same Arlie or according to name of the Club.

Cocotte, Turned round, smothered in cocotte. chop. parsley.

Collerette, Cork shape fluted, sliced thin, fried dry.

Colombine, Cooked, cut 10c shape w. sw. pep. same size saute w. butter.

Copeaux, Raw. cut shavings, fried dry.

Cottage, Sliced raw, round very thin in small pan. Anna style.

Crème, Cream, boiled w. cre. hash, sliced w. cre. or reduce w. milk and butter.

Croquette, Cut raw pot. put in cold water and little salt let boil, cook 20 to 25 minutes, drained dry, strained in pan w. butter sea. on side let stand on the fire, add 1 egg and 3 or 4 yolks per 2 lbs. Breaded English style and fried.

Dauphine, Croquette pot. add 1/3 cream puff paste, no sugar, breaded English style. Fried (crescent shape).

Dauphinoise, Sliced raw w. butter and Swiss Cheese. Baked.

Delmonico, Hash. w. cream and butter, gratin no cheese or sliced w. cream, chives and cheese glazed.

Duchesse, Croquette pot. Divers shape, brushed w. beaten yolk, colored in oven, Rose, flat, border cake, ovale, round, according to name.

Dumpling, (See Alsacienne Composition). Divers styles.

Elizabeth (See Dauphiné pot.) Small boat shape, fried, emptied fil. w. creamed spinach.

Ernestine, Peeled, Roasted whole, emptied fil. w. ch. salpicon w. cream.

Escalope, Boiled layer and sliced, butter and cream, sea. cheese and crumbs. Baked.

Etuves, Château shape smothered w. butter and bouillie, parsley.

Farcis, Stuf, pot. Baked or raw emptied. Divers style.

Ficelles, Shoe string pot. Special machine. Fried dry.

Florentine, Delmonico, sliced w. spinach. Cov w. cheese

Flamande, Stew w. onions and carrots, moisten with bouillon.

Folette, Baked, emptied, pulp mixed w. cream sea. chives and sweet pep. in dice. Baked.

Fondante, Chateau cooked w. lard, after cooking crush lightly sea. add fresh melted butter. Cov. until butter is absorbed.

Four (au), Baked, pot. Natural. (See Robe de Chambre).

Fraisier, To fraise pot, special machine, fried same jabot.

Freneuse, Mashed. Mixed w. mashed white Turnips and cream.

Fromage, Mashed, saute. All pot. w. mixed w. cheese and glazed.

Frites, "Fried". French fried. (See Pont-Neuf. Note. It is essential that all pot. to be fried should be washed well and then put in cold water for 2 or 3 hours. If possible use grease that is white and clean. Fried dry, salt.

Galettes, Cake made w. croquettes pot. flat, round ovale, dip. in flour, fried w. butter. Divers name.

Garniture, All pot. according to article.

Gastronome, Cork shape raw, scalded 5 minutes. Cooked w. butter, rolled in meat, glace and chop, truf.

Gaufrette or Loulou. Special machine, fried dry.

Georgette, Baked emptied fil w. crawfish salpi. thi nantua sa. Used for relishes. Same w. shrimps.

Georgia, Sweet pot. Cooked sliced fried w. butter on dish. Cov. w. brown sugar and cinnamon powder. Glazed.

Georgina, Sweet pot. cooked w. sliced apples fried w. butter, molasses and brown sugar. Glazed.

German style, sauté. (See Allemande).

Gnoquis, Pulp of pot. w. cream puff pas. no sugar po. on salt boiling water. Drained cov. w. cheese and melted butter, baked. Divers styles.

Glacé, Chateau or divers style, rolled in meat glazed or sweet pot. w. syrup and sugar. Candied pot.

Gousse d'ail, Clove garlic shape. Boiled, sauté, fried used for gar. according to article.

Gratin, Generally creamed or mashed. Divers style. Baked.

Grillé "Broiled" Raw or cooked. Sliced w. butter.

Hachées, Hashed, Peeled, boiled pot. chopped for browned. cream, saute w. onions gr. or sweet pep., according to name.

Hollandaise, "Holland" Peeled, boiled, plain or butter.

Hongroise, Raw sliced smothered w. onions, leeks and paprika tom. in dice. Moisten w. bouillon.

Igname, French name for sweet pot. (Yam) boiled first, before using for divers preparations, or baked.

Irlandaise, "Irish". Ribbon of peel off around the pot. before boiled or steamed.

Jabot, Pot. frill. Special machine, fried dry.

Jaquette, Jacket. Boiled without peeling.

Julienne, Cut in jul. fried dry. (Red. Frites Pot.)

Klosse, (See Alsacienne), German Dumpling.

Lard, Stew w. salt pork and onions and bouillon.

Lavigerie, Boiled sweet pot. emptied, stuffed w. puree of chestnuts, baked.

Liard, Cut penny size, fried dry.

Long Branch, Cut thin long fried dry.

Loulou, Same Gaufrette, special machine, fried dry.

Lorette, Dauphine pot. w. cheese. Pass in flour only. Fried hot grease last minute.

Louisianaise, Sliced sweet pot. saute w. green corn and sliced bananas, molasses, brown sugar. Baked.

Lyonnaise, Boiled, sliced, sauté w. shredded onions.

Macaire, Pulp of baked pot. sea. small cake colored in pan w. butter.

Maire, Boiled sliced reduce w. cream, sea.

Maître d'Hôtel, Sliced, boiled, reduce w. milk, parsley, the same w. bouillon.

Maria, Cut in dice, raw, saute ,w. ham, fi-herb.

Marquise, Croquette w. tom-pu. Cake ovale shape, pass w. flour, fried in butter, or in pastry bag, meringue shape.

Maréchale, Anna style with. cheese on small mould, glazed.

Mascotte, Cut in dice or olivette, sauté w. art-bottom and truf in dice. Same for gar. mascotte.

Ménagère, Mashed w. ham and fried onions in dice. Baked.

Menthe, Anglaise w. butter and chopped mint.

Minute, Cut in dice, saute w. butter, sea. fi-herbs.

Mireille, Sliced raw. saute w. art-bottom and truf.

Mirette, Cut in dice smothered w. jul. of truf. meat glace. Cheese glazed.

Miss Betsy, Mashed pot. mixed w. yellow turnips.

Monselet, Sliced raw, saute sea. w. mu. in center, jul. of truf. on top.

Mousseline, Pulp w. egg yolk and whipped cream. Cooked in mould or dish, glazed.

Morgan, Sliced, cooked sweet pot. fried w. butter. Candied chesnuts on top, Maple syrup, glazed.

Napolitaine, Long Branch w. mu. and truf. Anna style.

Nids, "Nest", Special basket made of jul. pot. fil. w. souffle pot.

Ninette, Cut in jul. on small pan w. cheese, same Anna.

Ninon, Small croquette long shape w. truf. and ham in dice. Breaded, fried.

Noisette, Raw, small parisienne pot. hazel nut shape sauté w. butter or croquette, same size, fried.

Mongolienne, Black pot. same Sweet pot.

Normande, Sliced raw, onions and leeks w. butter moisten w. milk. Baked same w. cider.

O'Brien, Cut in dice w. sweet pep. sauté or hash. in cream w. sweet pep. gratin.

Olivette, Small chateau, olives or oval, spoon shape. Boiled, fried or sauté according to article.

Ortez, Cut in dice w. gr. and sweet pep. sauté, fi-herb.

Paille, Straw. Cut in long jul. fried dry.

Palestine, Dauphine pot. made w. Jerusalem art.

Palermitaine, Cut in jul. mu. and truf. w. butter in small pan. Same Anna.

Parisienne, Ball shape scalded, sauté w. butter, divers size.

Pascal, Croquette, very small, mixed w. mu. truf. ham and fi-herb, breaded and fried.

Paysanne, Sliced, smothered w. sorrel and chervil.

Persillées, Boiled, peeled, English style, rolled w. butter and chopped parsley.

Pfan Kuchen, Pot. cake. See Beignets.

Polonaise, Sliced raw w. onions, sour cream, cheese, and bread crumbs. Baked.

Purée, All mashed pot. strained, sea. butter, use only hot milk.

Quelin, Large Parisienne. Pot. boiled, butter and parsley.

Quenelle, Same Alsacienne, long quen shape.

Ritz, Cut in dice, sauté w. butter, onions and sweet pep.

Robe de Chambre, Baked.

Robert, Macaire style w. chives thi. w. yolk of egg, small pan.

Rosette, Parisienne w. paprika and butter.

Rôties, Peeled whole Roasted w. butter.

Roxelane, Mousseline pot. fil. in emptied french bun, sprinkled w. truf. Baked.

Royale, Croquette w. chop, truf. round shape, breaded. English style. Fried.

Salade, Boiled, sliced round, cold or hot w. french dressing, eggs, beets, onions, fi-herbs, mayo. sa. mustard according to name.

Sarah Bernardt, Cut in special machine and grill. Fried dry.

Saratoga, Cut thin sliced fried dry. (Same chip)

Saucisse, Charlotte mould. Buttered, sprinkled w. fried bread crumbs very thick, fil. w. stew pot. and sausage thi. w. gravy or espagnole sa. sea. Baked under mould or dish, thi. gravy around.

Sautées, Cooked sliced,, sauté w. butter, fi-herbs, divers style. See Allemande or German.

Sherry Louis, Same farcies w. Virginia ham, cheese on top, glazed.

Savoyarde, Sliced, raw, sauté w. shredded onions, swiss cheese.

Schneider, Maître-d'Hôtel Pot. w. bouillon, meat glacé and butter, chop. parsley.

Soufflés, Puffed pot. Cut in oval, sliced 3 line thick, wash and drain, fry slowly until cooked, then plunge into boiling grease until puffed. To succed in this, use two pans, the last one very hot, salt.

Southern Style, Sweet Pot. sliced after cooked in mould, buttered, fil. w. custard. Baked, in bain-Marie under mould. Syrup around, or sauté w. butter, cov. w. molasses. Baked.

Surprise, Croquette pot. center fil. w. salpi. vege. according to name, breaded, fried.

Suzette, Peeled raw. Egg shape, roast, open same, boiled egg, pulp mixed w. ch. salpi w. cream sa. covered and baked.

Timbale, Mould, sprinkled or decorated fil. w. mousseline pot. baked in bain-Marie.

Viennoise, Croquette pot. formed in small Vienna loaves, brush w. beaten yolk, baked.

Voisin, Anna pot. w. cheese in small pan.

Waldorff, See ficelle. Shoestring, fry dry.

Yvette, Jul. pot. w. gre. peppers, Anna style, in small pan.

Yam, Boiled first. Peeled, candy, southern style, fried, purée for croquettes, cov. w. marshmallow cream, or w. sliced banana, apple, orange, cov. mollases, in mould, w. molasses and custard, etc.

RICE (Riz)

Rice should never be cooked to form a paste.

The Japanese and Chinese cook rice, so that each grain stands alone. The best rice is the "Caroline, Patna and Piemont". Rice is used in a great many different culinary preparations, such as: soup, stew or pilaw, risotto, croquettes, also with milk, cream or in puddings. As rice contains very little azote, a great deal of butter must be used or juice of meat. The essential quality of rice is in its choleric properties. Rice can be added to all risottos, chicken, fish or game. The risotto is most used in the kitchen. The juice of lemon in cooking renders the rice more firm.

Rice for Risotto, use first quality.

Andalouse, Risotto w. onions, ham, garlic, fried moisten w. bouillon and tom. pu. sea. gar. w. chorizo.

A Blanc, "White" scalded 15 min. drained, buttered, baked, cov. 15 min.

Au gras, Scalded 5 min. moisten, drained, moistened w. fat broth, sea. cov., baked 30 min.

Bouillie, Scalded 15 to 20 min. well washed in cold water, cooled, drained, cov. keep warm.

Chinoise, "Chinese". Well washed, cooked in pan w. water, saffron infusion. Japanese the same.

Créole, Risotto w. onions, ham, mu. gr. and sweet pep. fried, moisten stock and tom sea.

Croquette, Washed, cooked in bouillon for meat or sugar w. milk, thi. egg, yolks, vanilla for entremet. Breaded English style, fried, shape according to name.

Dieppoise, Rice in border-fil. w. salpicon of Mussels, shrimps and mu. Shrimp sa.

Entremet, See Croquette w. milk, according to style.

Grecque, "Greek style." Rice pilaf w. chopped onions, sausage meat, sweet pep. shredded lettuce, when cooked, add green peas. Baked 8 min.

Indienne, Same Bouillie w. curry sa. separately.

Italienne, Fried chopped onions and rice, moisten double sea. cooked 20 min., mix w. cheese and butter, tom. and saffron facultative. Divers styles according to risotto.

Milanaise, Same Italian w. jul. of mu. truf. tongue and chicken, tom. sa. around.

Montargis, Rositto w. mu. and art. bottom in dice.

Orientale, Pilaf w. onions, gre. and sweet peppers, curry butter, moisten in bouillon or sweet, w. milk sugar, orange and lemon candies in dice, cinamon, Smyrna raisins in mould, when cold unmould, fruit juice around.

Parisienne, Risotto w. mu. tom. cut in dice, tom. sa.

Piémontaise, Risotto chop. onions, fried w. rice, moisten w. stock, white truf. and cheese.

Pilaf or **Pilaw,** Turkish name. Onions fried w. rice, moisten white stock cov. baked 18 min. medium oven, mix w. fresh butter. "Egyptian" w. onions, egg plant, mutton tom. "Spanish" w. saffron, onions, pimentos, tom. ham, chorizo, "Greek" w. onions, tom. gumbo, lamb, "Turkish" tomato and saffron, etc.

Polonaise, White or wild rice. (See cauliflower).

Rice, For divers preparation: 1 lb. rice, salt, 2½ qt. milk, boiled, put in oven 20 minutes add 5 ounces sweet butter covered w. buttered paper. Add sugar and yolk of egg, vanilla or lemon, ready for custard, pie, tartelette, etc.

Risotto, See Italian.

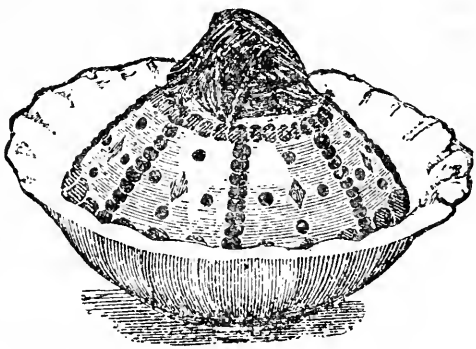
Saint-Denis, Risotto w. fresh mu. gravy around.

Valencienne, (Read Pilaf) Spanish style.

Wild rice, Used by Chippewa American Indians. Boiled and drained. Divers style.

SALAD (La Salade)

Salad to be refreshing should be seasoned with good wine vinegar, and olive oil. Sometimes the oil is replaced by cream or fried scrap pork, the vinegar can be replaced by lemon juice. Salads should only be seasoned before serving; that is the general rule. But there are certain salads that must be left standing in a strong condiment. Any abuse of vinegar is injurious to the stomach.



Fancy Salad

SAUCES FOR SALADS

Crème cuite, Cooked cream. 1 quart cre., 10 raw egg yolks, 1 wine glass vinegar, English mustard sea. cooked without boiling. Quantity according to desire.

Crème crue, Fresh double cre. lemon juice, salt and pepper.

Chantilly, Mayonnaise w. whipped cream.

Chili, Mayonnaise w. chili sa. half and half w. chives.

Française, French dressing, 1 part vinegar, salt and pepper. 3 parts oil, no paprika, no mustard.

Œufs, Eggs, cooked eggs, strained, mustard oil, vinegar, salt, pepper or mayo. sa. or sliced.

Mayonnaise, W. cream and lemon juice, according to style or plain mayo.

Noir, Black sa. English Walnuts, strained w. mayo. sa.
Riche, Mayo sa. w. cream, eggs truf. in dice, chervil.
Roquefort, Strained cheese w. French dressing or mayo. sa.
Swedish, Chantilly w. horseradish.
Thousand Islands, Same as chili w. gr. and sw. peppers and olives all chopped together.

GARNISHING. (Garniture).

Celeris, Celery, cut in jul. in dice or sliced, cooked knob celery.
Chapon, A crust of French bread rubbed w. garlic and put in salad, (Chapon de Gascogne).
Chiffonnade, Hard eggs and beets cut in dice, w. shredded chervil, chives and parsley.
Fines-herbes, Chopped, chives, chervil taragon, parsley.
Russe, "Russian dressing", mayo. sa. w. chiffonnade chili sa. Worcestershire sa. gr. and sweet pep.
Divers Garniture. Tomatoes, Beets, Cucumbers, Peeled, sliced or quarters, cooked beets, sliced or dice, cucumbers, peeled, seedless, sliced, hard eggs, chop, sliced, or quarters.

Note.—Only the first quality of olive oil and wine vinegar should be used, and fresh grounded pepper. Sauces for fruit salads, use mayo. sa. w. cream and lemon juice. All sauces can be used for salads, mayo. w. mustard for vegetable salad.

FANCY SALADS

Take a grape fruit, orange or alligator pear and cut in shape of basket, fill with salad.

ABBREVIATIONS

Art., Artichokes; **Fr. dres.,** French dressing; **Asp. tips,** Asparagus tips; **Dec.,** Decorated; **Dres.,** Dressing; **Gar.,** Garnishing; **May.,** Mayonnaise; **Mu.,** Mushrooms; **Sa.,** Saue; **Sea.,** Seasoned; **Sw. and gr. pep.,** Sweet and green peppers; **Tom.,** Tomatoes; **Truf.,** Truffle; **Thi.,** Thickened; **Vege.,** Vegetable; **W.,** With.

ORDINARY HERB SALADS (Natural)

(Salades herbacées)

Artichoke, Asparagus, Cabbage (white or red), Celery, Chervil, Chicory, Clayton, Corn, Crambe, Dandelion, Endive, Fennel Tips, Fragon, Hartshorn, Hops, Jew's Mallow, Laiteron, Lettuce, Liveche, Monk's Beard, Mosanche, Mosette, Mipplewort, Pet-Sai, Picride, Purslane, Radish, Rampion, Romaine, Wall Pepper, Water Cress.

SALADS (Vegetable)

(Salades légumineuses)

Caterpillar, Fennegreek, Lentils, Nélambo, Peas, String Beans, White Beans.

SALAD TUBEROUS

(Salades de Tubercules)

Beets, Celery, Mushrooms, Nasturtium, Helianti, Jerusalem Art. Potatoes, Pomatoes, Oxalis, Truffles (black and white, Yam.

SALAD WATERY

(Salades à Baies et Aqueux)

Alligator Pear, Agourci, Cucumber, Egg-Plant, Okra, Pimentos, Tomatoes.

SALADS (Fancy)

(Salades composées)

Alexandra, Heart of romaine, grape fruit, celery, sw. pep., dres. or art. fil. w. anchovies and hard eggs cut in dice, thi. mayonnaise, circle of anchovy, fil. w. caviar.

Alexandre, See Parisienne w. game, highly sea.

Allemande, .Pot. apples, pickled herring cut in dice, hard eggs, fr. dres. w. mustard.

Alma, Romaine, alligator pear, grape fruit, dressed in emptied alligator pear w. jul. sw. pep.

American, Sliced pot., tom. and celery, fr. dres. ring of onions and sliced eggs around.

Andalouse, Tom. chop onions, rice, sw. pep. garlic, chop. parsley, fr. dres.

Anita, Russian Salad, cross w. anchovies, gar. around, jul. of truf. asp. tips, jul. of white egg, dres.

Bagration, Jul. of celery, art. chicken, macaroni, thi. w. figaro sa. dec. on top w. large star branch made w. chopped ham or tongue, truf. white and yolk eggs, parsley.

Barcelonne, Chicory, tom. cut in dice, gre. pep. hard eggs in quarters, fr. dres.

Basto, Celery, endives, apples, gr. pep. in jul. fr. dres. border sliced, beet and pot.

Beaucaire, Celery and knob endives, fr. dres. w. french mustard, add. ham, mu. apple, mayo .mixed, dressed in dome, fin-herb, border beets and potatoes.

Biarritz, Heart of lettuce, remove center fil. w. celery and sw. pep. cut in dice, thi. mayo.

Bohémienne, Half heart of lettuce, tom. in quarters, celery and gr. pep. in jul. chop. eggs on top, fr. dres.

Brésilienne, Knob celery, lima beans, gre. and sw. pep. thi. mayonnaise.

Bretonne, White beans, tom. art. onions cut in dice, fi-herb. fr. dres.

Buenos-Ayres, Alligator pear, apples, gre. pep. cucumber, brazilian nuts, highly sea. french dressing.

Canaille, Art. apples, asp-tips, shrimps, mu. truf. gr. and sw. pep. in dice, fr. dres.

Carmélite, Pot. beets, onions, anchovies, hard eggs, cut in dice, fr. dres.

Caroline, Cucumber, gre. peas, sw. pep., swiss cheese, fried bread crust in dice, fr. dres.

Combination, All divers salad mixed or gar. sea.

Comtesse, Celery in dice and tom. thi. may. heart of lettuce around.

Châtelaine, Art. sliced pot. eggs, onions, fr. dres. dec. pot. egg, taragon.

Chrysanthème, Petals scalded, cooled, fr. dres. or w. combination salad.

Cressonnière, Water cress sliced pot. sprinkled w. chop. eggs and parsley, fr. dres.

Crevettes, Shrimps, mixed w. celery in dice or shredded lettuce cov. may. dec. w. lettuce and hard eggs.

Cubaine, Sliced Spanish onion, tom. gr. and sw. pep. anchovies in dice, sliced olives, fr. dres.

Danicheff, Cooked knob celery, art. pot. sliced raw mu. asp. tips, thi. may. sea. dec. w. crawfish tails, eggs and truf.

De Lobel, Chicory gr. and sweet pep. tom. chapon, may. w. French mustard.

Demi-deuil, Half pot. half truf. in jul. fr. dres. or chicken, white meat w. truf., dec. may. w. cre.

Demidoff, Art., celery, pot., anchovies, truf. mayo. dec.

D'Estrées, Celery, raw truf. in jul. may. w. mustard.

Diplomate, Celery, apples, pineapple in jul. walnuts, fr. dres.

Dixie, Lettuce, tom. in quarters, shelled gre. corn, fr. dres.

Dumas, Beets, tom., cucumbers in dice, thi. may. dec. w. anchovies, hard eggs, taragon.

Epinard, Scalded, cooled, w. boiled eggs, fr. dres. or may. sa.

Emma, Cucumbers thi. w. cre. sliced tom. around.

Espagnole, Ring of Spanish onions and beets, sw. pep. sliced hard boiled eggs, fr. dres., fine-herbs.

Faubourienne, Knob celery, pot., white beans, chop. onions, fr. dres., fi-herbs.

Fer à cheval, "Horse shoe". Alligator pear horse shoe shape, studded w. truf. fil. w. grape fruit, orange peeled and seedless raisins. Sea. thin jul. of gr. pep. around.

Flamande, "Flemish", Endive, pot., fillet of herring, chop. onions, fr. dres. fi-herbs.

Flamenca, Knob celery, pot., truf., gr. and sw. pep., fr. dres.

Florentine, Same Henri IV on lettuce leaf, circle of anchovies on top, fil w. caviar.

Florida, Heart of lettuce, center fil. w. oranges and pineapples, sliced banana on top. Sea.

Fin de Siècle, "Ending Century, Knob celery, pot., art., french beans, gr .peas, asp. tips, fr. dres., fi-herbs. Endives around.

Francillon, Pot., cooked musels, truf. pickled w. white wine sea. fr. dres. w. fi-herbs, dec. truf. on top.

Fruits, All kinds of fruits in salads, fruits predominant. Dressing facultative, fr. dres., may. cream, whipped cream ore. syrup, liquors, flavor.

Fruit de mer, "Sea fruit," Divers shellfish and crustaceans. Sea. according to style. Dec. and gar. optional. large ribbons of caviar.

Gambetta, Art., pot. and truf., fr. dres. fi-herbs.

Gauloise, Knob celery, art., raw mu., cock's combs and kidneys, thi. figaro sa., highly sea.

Gobelin, Knob celery, art., pot., mu., truf., asp. tips, shrimps, thi. w. may., highly sea.

Henri IV, Celery, anchovies, tom. in dice, sea., pressed, dressed on long dish, cov. one side entirely w. chopped white eggs and other w. chop. yolk, border w. large ribbons of caviar around.

Hermine, Chicken white meat, celery, apple in jul. Sea. thi. may. w. cream, endives around.

Holandaise, Smoked salmon, pot., onions, fr. dres., fi-herbs. Border w. Berg-op-zoon caviar.

Homard, Sliced lobster, lettuce or celery. Sea. fr. dres. or may., cov. w. may. Dec. w. eggs, capers, anchovies, olives, leaves of lettuce around.

Hongroise, Sliced green cabbage, fried salt pork, sea. w. oil, lemon juice, horse radish, paprika.

Humbert, Sliced tom. macaroni, gr. and sw. pep., fr. dres.

Impériale, Asp. tips and truf., thi. may., crown of truf. on top, fr. dres. or may.

Isabel, Lobster, shrimps, anchovies, smoked salmon, gr. and sw. pep. nasturtium. Dec. fr. dres.

Isis, Romaine, tom., bananas, almonds, jul. of gr. and sw. pep., fr. dres.

Italienne, Mixed vege. w. anchovies, salamis, tom. olives, eggs, capers, thi. may. Dec.

Japonaise, "Japanese". See Francillon and Gobelin mixed.

Jardinière, Fancy vege. in bouquet. Sea. fr. dres.

Jockey Club, Asp. tips and raw truf. w. may. highly sea.

Kuroki, Heart of romaine, gar. w. scalded chrysanthemums, quarter of orange and grape fruit, tom. w. stripes of gr. and sw. pep. Fr. dres. or may.

Lackme, Cooked rice, sw. pep., tom., onions, curry, fr. dres.

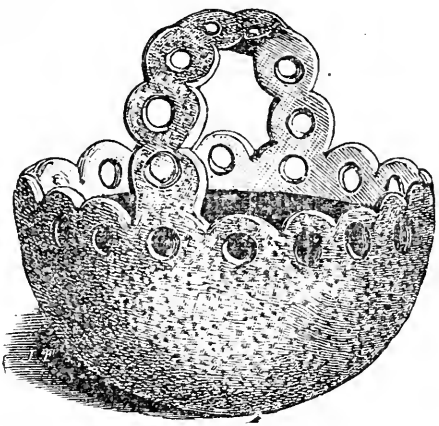
Légumes, Vegetable salad. Dressed and sea. Divers vege. according to name.

Loie Fuller, All salads dressed in circle shape, each color to be separated, or chiffonade.

Lorette, Field salad, Celery, beets, fr. dres. ?

Lorenzo, Romaine, lettuce, cress, pears, apples, beets in jul. Fr. dres. w. chili sa. and chop. eggs.

Louise, Heart of lettuce, grape fruit, raisins seedless and peeled, lob of nuts. Sea., fr. dres.



Basket made of Orange Skin

Louisette, Basket made w. grape fruit, fil. pulp grape fruit, orange, banana, small heart of lettuce in center, fr. dres.

Louisiannaise, Gumbo, gr. corn, sw. pot., tom. gr. and sw. pep., fr. dres.

Macédoine, "Macedonian," Mixed fancy vege., fr. dres. w. mixed fruits.

Maintenon, Asp. tips, heart of oysters, crawfish tails, thi. mayo. w. may. w. cre. Dec. w. truf.

Mariane, Knob celery, pot., truf., tongue, beets in jul., thi. may., dec. w. truf., tom. on top.

Marie-Louise, Celery, bananas, app. truf, in jul., may. w. cre.

Mazarin, Knob celery, truf., fennel in jul., fr. dres., fi-herbs.

Méphisto, Heart of romaine, tom. in quarters, jul. of sw. pep and truf., highly sea., dressing.

Mercèdes, Chicory, beets, tom., celery in jul., fr. dres. w. egg and fi-herbs.

Métropolitaine, Heart of lettuce, tom. in quarters, celery, gr. and sw. pep. in jul., fr. dres.

Méxicaine, Tom. gr. and sw. pep., onion, frijole, highly sea.

Mignon, Art. gr. peas, shrimps, thi. may., border w. truf.

Mikado, Tom. stachys, fi-herbs, fr. dres.

Mirabeau, Pot., truf., shrimps, heart of oysters, anchovies, thi. may. w. french mustard and taragon.

Miss Maud, Basket made of grape fruit, fil. w. alligator pears, grape fruit, celery, bananas, dres. and sea., border very thin jul. of gr. pep.

Moderne, Celery, truf., ham in jul. cov. may. Dec. w. beets, white eggs, caviar around.

Monte Carlo, String beans, fr. beans, tom., truf., sw. pep. in dice, fr. dres.

Monte-Cristo, Lobster, pot., truf., eggs in dice, heart of lettuce in center. Fr. dres. w. taragon.

Morgan, Same Henri IVw . lettuce instead of celery.

Moscovite, Russian salad in mould parfait, gar. w. caviar and sigui.

Nassau, Escarole, tom., celery, gr. pep., fr. dres.

Négresse, Black pot. sea. Border w. beets and boiled whites of eggs.

Neptune, Divers shellfish and crustaceans, dec. divers sauce.

Niçoise, Tom. in quarters, pot. in dice, string beans in losanges, olives and anchovies in dice. Dec. fr. dres.

Ninette, Heart of lettuce and oranges in quarters, border w. sliced bananas, candies cherries on top, dressing.

Ninon, Heart of romaine, grape fruit and oranges in quarters. Dressing.

Noces d'or, "Golden Wedding". See Fer à Cheval salad. Same horse shoe, studded truf. Cov. w. leaves of gold, fil. w. slices of alligator pears, truf. cock's kidneys, thi ravigote sa. in dome shape. Dec. truf. and sliced cock's kidneys, gold leaves on top, border w. shredded water cress.

Noémie, Heart of lettuce, carved hot chicken, crawfish tails and culis, thi. cre. and lemon juice sea. chervil.

Norvégienne, Same Suédoise. Pickled oysters around.

Nouveau Siècle, Emptied large gr. pep., fil. w. celery and apples in dice w. may. Mark the date of the century in roman letters, made of sweet peppers.

Opéra, Chicken and tongue, celery and truf. in jul. sea. asp. tips in center. Dec. w. slices of cock's kidneys and pickles.

Orientale, Tom., gumbo, Jerusalem art., rice, gr. and sw. pep. in jul. Dressing w. curry.

Parisienne, Dec. mould lined w. jelly, fil. w. fancy vege. and lobster, thi. may. and jelly.

Parmentier, Pot. salad w. may. or fr. dres. w. fi-herbs.

Pieukerke, Chicken, asp. tips, gr. peas, truf. in jul. thi. may. Dec. w. truf.

Pomme de terre, Potato salad. See Parmentier.

Poire d'Avocat, "Alligator pear" sliced. Divers dressing or used for gar. of salad.

Poisson, Fish, all fish salad, according to name, divers dressing.

Polonaise, Pot. carrots, turnips, beets, cucumbers, fillet of herring, hard eggs in dice, fr.d res. w. fi-herbs.

Porte bonheur, "Good Luck". See Fer à Cheval, gar. Divers dressing.

Portugaise, Tom. in quarters, Spanish onions, beets,s w. pep. sliced, fr. dres.

Princesse, Chicken in dice w. asp. tips and truf. thi. may. w. cre. fil. on art. bottom. Dec. on top.

Provençale, Sliced tom., art., squash flower in jul., olives, anchovies, garlic, basil, fr. dres.

Rachel, Art., celery, pot., truf., asp. tips, dressing.

Régence, Raw sliced truf., asp. tips, celery in jul., sliced cock's kidneys, highly sea. w. fine champagne. oil and lemon.

Rose, Tom., beets, shrimps, asp.tips, apples, celery cut in dice, dressing.

Russe, Same Parisienne w. chicken, ham, tongue, caviar, anchovies, saucisson on salad bowl, or dec. mould.

Saratoga, Heart of romaine, sliced bananas, peeled and seedless raisins, gr. and sw. pep. injul. fr. dres.

Silesienne, Knob celery, apple, tom., art. in dice, fr. dres.

Singapore, Lobster, sliced olives, shredded cress, sea chili sa. may. w. curry. Highly sea.

Somer, Lamb, pot. sea. fr. dres. Dec. w. olives, anchovies, fi-herbs.

Stanley, Heart of romaine, five sliced eggs and beets alternate w. gr. and sw. pep. fr. dres.

Suédoise, Roast beef, herring, beets, apples, pot. in dice, fr. dres., fi-herbs.

Surprise, All emptied fruits, fil. w. salad according to name.

Suzette, Asp. tips, art., truf., fr. dres. w. fi-herbs.

Thermidor, Endive, tom., beets, sw. pep. Chiffonade dress.

Tomate, Tomatoes. Peeled, whole, sliced in quarters. Surprise gar. w. divers salad. Dressing according to name.

Touraine, Knob celery, carrots, art. in jul. fr. dres.

Tourangelle, String beans, flageolets, pot. thi. w. may. and taragon.

Tredern, Crawfish tails, heart of oysters, raw truf., asp. tips, thi. crawfish culis, highly sea. fr. dres.

Trianon, Same Loie Fuller. Dec. artistic.

Trophy, Tom., ring of onions, fr. dres. fi-herbs.

Truffes, Raw or cooked. Divers dressing or gar.

Turquoise, Escarole, celery, tom. in quarters, may. on top, with gr. and sw. pep. in dice.

Vénitienne, Same Italienne, add chicken and roast beef, thi. Vincent sa.

Véronica, Knob celery, beets, smoked beef, escarole, fr. dres. w. chiffonade.

Véronique, Alligator pear, endive, peeled, seedless raisins, fr. dres.

Victoria, Lobster, asp. tips, cucumber, thi. lobster culis, sea. dressing.

Virginia, Knob celery, sweet pot., beets, Virginia ham, fr. dres.

Volaille, Chicken salad w. celery, thick may. or fr. dressing, gar. with lettuce and hard eggs.

Waldorf, Celery, apples in jul., heart of lettuce, cov. may., lob. of walnuts, sw. pep. in jul.

W. Wilson, Same Virginia, add. endives. 1000-Island dressing.

Windsor, Celery, tongue, truf. chicken, mu. in jul. piccalili, thick may. w. worchestershire sa.

Wladimir, Russian fish cut in dice, lobster, anchovies, agoursi, stuf. olives, horseradish, thi. may., dec. w. truf. eggs and caviar.

SORREL (Oseille)

A good soup is made with sorrel and fine-herbs, it is also served as a vegetable in its juice, with gravy, or with cream. It can be garnished with hard boiled or poached eggs, with marrow, crust of puff paste, fricandeau of veal, and shad. Sorrel owes its particular flavor to the oxalic acid which it countains. Cook in a little water and strain.

Ciselée, Shredded, smothered w. butter, for soup or gar. chiffonade.

Conserve, "Preserved," Pick and wash well, shredded, smothered w. chervil and chives in butter. Put in bottle, tie tight, let stand in boiling water 15 minutes. For purée, smothered, strained, sea. boil, put in small jar or glass, when cold, cov. w. lard or oil.

Garniture, Garnishings; Pick sorrel, wash well, smother, strain, season, braise, thi. w. browned flour and yellow of eggs beaten in omelette.

SPINACH (Einards)

Spinach is not a nutritious vegetable, but it has certain laxitive proprieties, it is eaten whole, or hashed Coloring matter is taken from spinach, and used in culinary preparations. It requires a great deal of butter.

Anglaise, English style. Wash well, scald, drain, cool, and then press, w. butter, cre. sa., gratin or custard.

Chartreuse, In mould, dec. w. fancy vege. fil. w. spinach, thick cream and raw eggs. Baked in "bain-Marie."

Subrics, Spinach cake, thi. w. Bechamel and raw eggs, in pan w. butter.

Viroflay, Lubric style; in branch w. fried bread crust, folded, cov. Mornay sa., glazed.

Stachys

STACHYS (Crosne de Japon)

The Stachys is composed of a great many different varieties, the pulp is white and tasteless and should

be highly seasoned, it is used as garnishings. Clean, rub with salt, wash and cook in salt water, do not cook too much. They are served as fritters, in butter, cream, croustade, croquettes, puree, Italian sauce, and sautée.

SQUASH (Courges et Potirons)

All varieties of squash are used for soups. The squash is a refreshing vegetable and acts as a laxitif. Pumkin seed tea is a sure remedy for "Tenia". The squash is fried, baked, sauté, roasted, creamed and "au gratin." Vegetable marrow, same preparation.

Zuchinini—Italian squash, same preparation.

TOMATOES

(Tomates ou Pommes d'Amour)

The tomatoe possesses hygienic proprieties and is an indispensable article in cooking, it should be ripe and firm, is used for soups, puree, sautee, stuffed, gratin, surprise and jelly.

Ancienne, Emptied, stuffed w. duxelles and ham, baked, tom. sauce or gravy.

Carmelite, Emptied, fil. w. fish fo-meat, w. hard eggs cut in dice, poached, shrimp sa.

Confiture, "Jam". For 2 pounds of tomatoes, 1½ pounds of sugar, reduce pulp for coloring.

Etuvée, Smothered, peeled, pressed, pounded, sea. w. butter, for stew, thi. w. cornstarch or arrowroot, little sugar.

Farcie, Stuffed, according to desire, gratin w. duxelles Husarde style, stuffed w. salpicon, mu., gr. pep., ham, pickles, tongue, highly sea., thi. w. Bechamel, and gratin. Italian style: stuffed w. risotto Milanaise, Piemontaise or Creole. Provençale style: w. chopped onions fried in oil, garlic, bread crumbs, pounded tom., anchovies and fi-herbs. Baked.

Frits, Sliced sea. breaded English style fried

Grille, Sliced, dipped in butter and bread crumbs broiled

Maryland, Sliced, pass in flour, fried in butter, on dish w. molasses and brown sugar. Baked.

New Orleans, Same Maryland, w. green corn and sliced bananas.

Pelée, Peeled, scalded 1 minute in boiling water, cooled Used for different salads, poached, stuffed, codl.

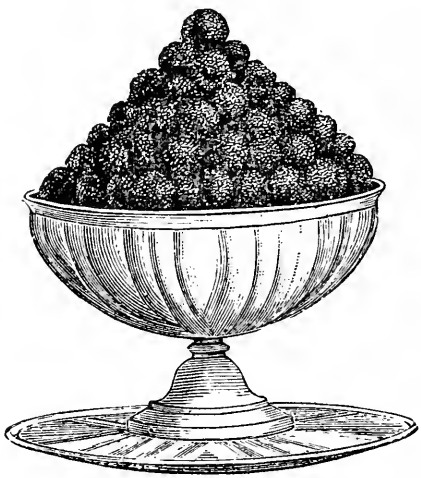
Purée, Pressed, pounded, cooked plain w. aromatics (See tomato sauce) or soup and jelly.

Salade, Raw, peeled, sliced, or cut in quarters, w. divers dressings.

Sauce, See "Tomato Sauce."

Sautée, Peeled, sliced or cut in quarters, sautée w. butter.

Surprise, Peeled, emptied, filled w. different salads, dec. on top, serve very cold.



Large Cup garnished with Truffles

TRUFFLES (Truffes)

The truffle is the diamond in culinary art; it is world renowned since the days of the Roman Emperors, it is rare and expensive, possesses exciting arom-

atic proprieties, and when prepared by a culinary artist is savorous and delicious. While it is used generally as a decoration, it is served also as a vegetable and as a garnishing.

Brossage, Soak fresh truffles in cold water, brush the sand off, of each one separately. Change water and brush again.

Cendre, Season w. fine champagne, brandy, envelop in paste. Baked 40 to 50 minutes, in oven or in ashes.

Champagne, w. Mirepoix. Bordelaise in glass jar. Champagne, meat glace, 1 clove, sea. cooked 1 to 2 hours in bain-Marie. Served in silver cup or glass.

Crème, Whole or sliced. Burned w. fine champagne brandy, thi. w. cream and reduce.

Gastronome, Emptied in case shape, fil. w. salpi. foi-g. and woodcock, smothered w. Mad. sa. hot or cold, glazed w. jelly or in surprise.

Serviette, Same champagne. Serve in napkin.

Timbale or **Crust,** Fil. w. truf. according to name.

Truffage, "Truffed style". In preference use fresh truf. peeled, use chopped peel w. leaf lard. Sea. Mixed w. whole truf. or cut in quarters w. good brandy and Madeira. Ready for chicken, game, etc. truffed two days before cooking. Canned truffles can be used in the same way.

TURNIPS (Navets)

The turnip is a wholesome aliment and has the reputation of being useful in affections of the throat and lungs. Turnips cooked with duck, and with chicken giblets are renowned. They are glazed like carrots for soup, in cream, boiled or in puree. The culinary artist transforms the turnip into flowers, such as roses and dahlias, etc. for decorating purposes.

PASTE AND FARINACEOUS

(Pates et Farinages)

Is a mixture of flour and water, with or without yeast, or baking powder. It is impossible to publish in this book the different pastes employed, as it would require a volume in itself. I will therefore only give a few here.

NOTE.—Gneral rules for cooking are: temperature of oven should be moderate. The time of baking depends of the thickness of the cake.

CARE AFTER BAKING

Loosen edges with spatula, invert on cooler, turn right side up, after a few minutes. All cakes made with baking powder should be mixed with flour. For all preparations one can increase or diminish the quantity according to desire. Moderate the salt in cake according to the amount in butter.

PASTE AND FARINACEOUS COMPOSITIONS

Amandes, Bleached almonds 1 lb., sugar 1 lb., 4 whites eggs, pounded and mixed, flavor according to taste.

Beignets, Fritters; flour 1 lb., water and beer 7gills, a pinch of sugar, brandy and 4 whipped whites of eggs.

Angel, For one pound: sugar ¾ lb., flour ¾ lb., corn starch ¼ lb., cream of tartar ½ ounce,salt and vanilla, whip 1 qt. whites of eggs w. sugar, mix, bake 20 to 25 minutes.

Baba, Rum cake: flour 1 lb., butter 10 ounces, yeast ½ ounce, salt, ¼ ounce, sugar ½ ounce, milk 1 gill, 6 eggs, let rise; mix w. 2 ounces of currants, 2 ounces Smyrna raisins in mould, shape of baba, when cooked dip in syrup w. rum.

Beurre, Butter cake: ¼ cup butter, 1 cup sugar, 2 eggs, ½ cup milk, 1½ cup flour.

Breaded, See "Panure" for divers styles.

Brioche, French bun: 1 lb. flour, ⅛ ounce yeast, 10 ounces butter, ¾ ounce sugar, ½ ounce salt, 8 eggs 1 gill warm water, beat after 5 hours on mold or pastry pan.

Brisée, Shattered paste, 1 lb., flour, 12 ounces butter, ¾ ounce salt, 2 egg yolks, water.

Buns, 1½ lbs. flour, ½ ounce yeast, 12 ounces butter, 1 ounce sugar, ¼ ounce salt, ½ quart milk, currants, citron, oranges, lemon in dice, brioche style.

Choux, Cream puff paste: 4 gills water, ¾ ounce sugar, 3 ounces butter, ½ lb. flour, salt, 8 to 9 eggs, vanilla used for cooking (Never put sugar nor flavor in vanilla used for cooking).

Cookies, 1½ lbs. sugar, ¾ lb. butter, 3 lbs. flour, ¾ qt. milk, ¾ ounce ammonia, salt and vanilla. Knead roll thin, cut, brush w. beaten yolks, bake 10 to 12 minutes. California Cookies: 2½ lbs. sugar, 1 lb. butter, 3¼ lbs. flour, 3 gills of egg yolks, 3 gills milk, 1½ ounces baking powder, juice of 1½ lemons, milk and flour, roll thin, cut. Bake 10 to 12 minutes.

Coulibiac, Russian paste: ¾ lb. flour, ½ ounce yeast, 2 gills milk, 6 eggs, salt, same Brioche.

Cream frites, Cream fritters: 1 lb. flour, ½ lb. sugar, 1 pinch salt, 3 ounces butter, 24 egg yolks, 8 eggs, 2 quarts milk; cooked, when cold, cut in losange shape or fancy, breaded English style, fried. Serve with sauces sweet.

Crèpes, French term for plain pançake: 1 lb flour, 4 ounces sugar, 1½ quarts of milk, salt, 8 eggs, flavor; make thin in small pan (See entremets).

Croquets Nantais, 1 lb. flour, ½ lb. chopped almonds, ½ lb. sugar, 8 eggs, cut in slices immediately after taken out of oven.

Cheese Cake, butter ¾ lb. sugar ½ lb., 2 gills of egg yolks, vanilla, 2 lbs. fresh cheese, 2 ounces of corn starch, 6 ounces flour, 1 quart whipped whites of eggs in pie paste first, fill w. cheese, baked 25 to 35 minuts.

Cup cake, Sugar 2 lb., eggs 20, flour 3 lbs., milk 1 pint, baking powder 2 ounces, flavor w. vanilla.

Crumpet, 2 lbs. flour, 1 quart milk and water, yeast 1½ ounces, ¼ ounce sugar, a little salt.

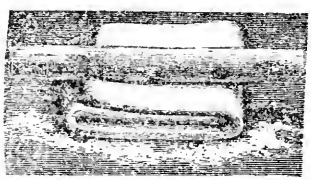
Doughnut, Flour 2 lbs., sugar ½ lb., butter 2 ounces, ½ quart milk, 4 eggs, 1 ounce baking powder, salt, vanilla. Cut round with hole in center, fried.

Dumpling, Flour 1 lb., chopped beef fat 10 ounces, mixed w. flour, 2 gills cold water, salt, 4 eggs. Irish dumplings: w. currants, yeast or baking powder, steam.

Dressée, Flour 2 lbs., butter 5 ounces, 1 ounce of salt, ½ quart cold water.

Echaudée, french cake, 8 eggs, 4 ounces of butter, ¼ ounce salt, carbonate of ammonia 2 gram. Bake 1 hour, poached in boiling water.

Fan-Kouque, Brioche paste rolled, cut round, fil. w. apricot in center, cover again, fried, syrup w. rum.



Puff Paste ready to turn

Feuilletage, Puff paste: 1 lb. flour, 1 lb. butter, ¼ ounce salt, 3 gills water, 5 or 6 turns, w. 15 minutes rest between each turn. Standard: 3 lb. flour, 3 lb. butter, ¾ quart ice water, 2 eggs, salt, ½ ounce baking powder, 5 turns.

Flan, Open large tart pie paste, gar. w. fruit.

Foncée, Flour 1 lb., butter ½ lb., salt 1 ounce, water. Foncée fine: flour 1 lb., butter 1 lb.,1½ ounces sugar, ½ ounce salt, 4 yolks eggs, 1½ gills milk.

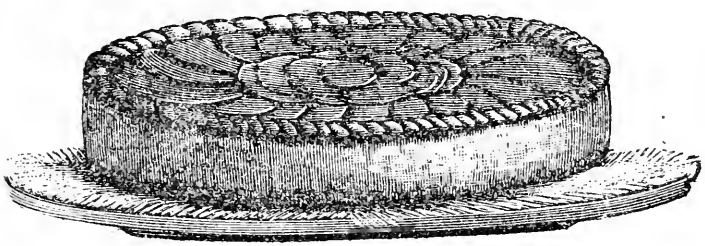
Fin Biscuit, Sugar 2 lbs., flour, 8 ounces, 1½ ounces vanilla, sugar, 8 ounces corn starch, 20 eggs, salt. Base for divers biscuits.

Fruit cake, Butter 1 lb., sugar 1 lb., 18 eggs, 7 lbs. seedless raisins, 2 lbs. currants, 2 lbs. citron and lemons, ½ quart peach brandy, 2 ounces spices. Soak raisins in liquor over night. One pound of flour to each pound of fruit. Beat butter and sugar together, add raisins, currants, citron, spices, chopped bleached almonds and flour, ½ ounce baking powder. Bake in moderate oven.

Fondue, Cheese fritters, 2 ounces flour, 2 ounces butter, make cream sa. w. 1 quart hot milk, add 3½ ounces any cheese. Thi. w. 5 egg yolks. After cold cut lozange shape. Breaded, English style fried.

Fontange, Divers batter used for cases. Heat iron in hot fat, drain, dip in batter in hot fat and fry brown.

Frangipane, ½ lb. flour, 2 ounces butter, 5 ounces sugar, 1 quart milk, 10 eggs, salt, vanilla for Pithiviers. Same quantity flour, batter and pounded almonds, 8 eggs and cream.



Open French Pie (Flan)

Frire, "Frying batter, 1½ lbs. flour, salt, milk, 4 egg yolks, oil or butter mixed slowly, whipped whites.

Frole, 1 lb. flour, 12 ounces sugar, 12 ounces butter, 11½ ounces pounded almonds, ½ ounce butter, almonds, 2 eggs, ¼ ounce salt.

Galette, A flat shaped cake and gateau cake. All Countries have special cakes.

Gaufre, Waffle, 1 lb. flour, 5 ounces sugar, 2 ounces butter, 2 eggs, 1 zeste of lemon, milk and orange water, hot waffle iron, or ¼ cup flour, 1 teaspoon salt, 3 teaspoonful baking powder, 1 tablespoonful

sugar, 1¼ cup milk, 2 eggs, whites whipped, 1 tablespoon butter. (See waffle).

German Pancake, 4 ounces flour, 3 eggs, little butter, 1 pinch salt and sugar, do not work too much, in hot pan. Baked.

Gênoise, French, 1 lb. sugar, 16 eggs, 1 lb. flour, ½ lb. butter, vanilla hot or cold, ¾ lb. butter, salt; American, 1 lb. sugar, 15 eggs, 1 lb. flour, ½ lb. butter, salt, ½ ounce baking powder.

Ginger Snaps, 2 lbs. flour, ½ lb. sugar, 6 ounces butter, ½ qt. molasses, ¼ pt. water, ½ ounce ginger powder, ½ ounce spices, ¾ ounce baking soda, salt.

Jelly roll, 3 lbs. sugar, 4 lbs. flour, ½ lb. butter, ¾ qt. egg yolks, 1 ¼ qt. milk, 4 ½ ounces baking powder, 1 lemon juice and zeste, baked in a flat pan, 8 to 10 minutes.

Lady Fingers, 1 lb. sugar, 10 ounces flour, 16 eggs, salt, vanilla, beat sugar and yolk, whipped whites, mixed w. flour, on paper, moderate oven.

Langues de chat, Cat tongues, ¼ lb. pounded almond, ¼ lb. Hazel nuts pounded, sugar ½ lb., 4 whites eggs, work well, add 3 ounces flour, cooked in pan, very thin. Cut after taken out of oven.

Layer Cake, 2½ lbs. sugar, ¾ lb. butter, 10 eggs, 1 pt. milk, 2 lbs. flour, 1 ounce baking powder.

Macarons, Half almonds paste and sugar, eggs, whites, baked moderate oven.

Madeleine, 1 lb. sugar, 1 lb. butter, 1 lb. flour, 8 eggs, 5 drops Bergamot essence, 5 drops vanilla, special mould.

Popover, 1¼ lbs. flour, 1 qt. milk, 10 eggs, salt, stir well, fil. mould, baba, baked 45 min. in moderate oven.

Pound Cake, White, 3 lbs. sugar, 2¼ lbs. of butter, 4 lbs. flour, 1 qt. white of eggs, ½ qt. milk, 1 ounce baking powder, banana extract.

Pudding-Meat, Flour 1 lb., fat 1 lb., salt, water.

Pound Cake Yellow, 2 lbs. sugar, 2 lbs. butter, 2½ lbs. flour, 1 qt. egg yolks, ½ qt. milk, ½ ounce baking powder, vanilla, cooked slowly. 1 lb. flour, 3 ounces butter, ½ ounce sugar, ½ ounce yeast, 1 gill warm

cream, 8 eggs, put in mould, rise warm place, ½ ounce salt.

Savoie, 1 lb. sugar, 14 egg yolks, 12 ounces flour, vanilla, 14 whipped whites, cooked moderate oven.

Sponge cake, 2 lbs. sugar, 2 lbs. flour, 4 ounces corn starch, 1 ounce baking powder, ¼ qt. warm water, salt, lemon extract, ½ qt. egg yolks, ½ qt. eggs, whipped whites of eggs, add sugar, mixed w. yolks, salt and lemon, add water and flour, baked 25 to 30 minutes.

Blinis, Russian pancake, 8 ounces flour, 10 ounces buckwheat, 12 ounces butter, ¾ ounces yeast, milk, salt, in pan w. butter, served w. caviar.

Bordure, Border in paste, same quantity flour, starch and powdered sugar, eggs, whites only, rolled very thin, fancy cut, let dry, or flour 3 ounces, sugar glacé 4 ounces, 2 gills water, noodles (see noodles, paste, cut according to article.

Ginger bread, 1 lb. bran flour, 12 ounces molasses, 2 ounces butter, ½ ounce ginger powder, ¼ ounce potash, ½ ounce spices, alum.

Gnoquis, Italian dumpling, 3 ounces butter, ½ qt. milk, salt, nutmeg, ½ lb. flour, 6 eggs, 4 ounces grated parmesan cheese, divers styles..

Kache, Buckmeat mush, cold, cut for soup.

Kiche, French open pie, fil. w. cream and eggs, baked, divers styles.

Kissel, 3 ounces fecula, 6 ounces sugar, 1 qt. syrup of cranberries, cooked 22 degrees, add fecula, dip mould in water, then fill w. composition.

Kloses, German dumpling, 2 lbs. potato pulp, 1½ ounces butter, 5 ounces flour, 2 eggs, 2yolks, or ½ lb. flour, ½ lb. melted butter, 4 eggs, 2 gills milk, fried bread crust, sea. poached in salt water, 5 minutes.

Knepfi, ½ lb. flour, 5 eggs, milk, sea. according to article.

Kougloff, 1 lb. flour, ½ ounce yeast, ¼ ounce sugar, ¼ ounce salt, 1 lb. butter, 2 ounces malaga, 10 eggs, let rise.

Lasagne, A flat macaroni. Same preparation.

Lute or Reper, Flour mixed w. water for lute and flour and white of eggs for reper.

Macaroni, Divers names. Large zita, medium mezzani, fin macheroncelli, small spaghetti or vermicelli, all macaroni cooked in salt boiling water poached 20 minutes, Napolitaine thi. w. tom. pu. butter, grated parmesan cheese, sea. Italian, w. cheese and butter or milanaise. Gratin thi. w. butter, cheese on dish, baked, Sicilienne w. coulis of beef, onions and tom. on dish, layer of macaroni and sa. cheese on top, baked. Caruso style, finest spaghetti, cooked plain, separate sauce made of onions, fresh tomatoes, garlic, sea. and grated Parmesan cheese, do not break spaghetti, also divers styles w. chicken livers mu. truf. and divers puree according to style.

Melba, Very thin, sliced bread, toasted dry.

Merveilles, French cruller, 1 lb. flour, 3 ounces butter, ¼ ounce sugar, 4 eggs, salt fancy cut, fried in good grease, sprinkled w. vanilla sugar.

Meringue, Ordinary, 1 lb. sugar, 12 whipped whites eggs, very hard, ¼ ounce salt, vanilla or Italienne mix whites w. cooked sugar, large ball 40 degrees.

Muffins, 1 lb. flour, 1 ounce yeast, ½ ounce salt, ½ qt. milk, let rise 12 hours, bake moderate oven.

Nougat, Chopped almonds, 1 lb. sugar, ⅓ ounce juice of lemon, cooked light caramel, divers styles.

Nouilles, "Noodles", 1 lb. flour, 15 eggs yolks, ½ ounce salt, after 1 hour rolled thin, keep dry, cooked in boiling water, same w. 5 eggs or yolks and 3 eggs.

Pain, "Bread", variety indefinite (see article bread).

Pain Azime, Bread, unleavened bread, very fine flour, salt and water, divers styles, rolled very thin.

Pain au Lait, Milk bread, 2 lbs. flour, 12 ounces dough yeast or 1 ounce yeast (see bread article.)

Pain au Beurre, ½ lb. butter, ½ qt. milk, 1 ounce sugar, salt and warm water, let rise all night, made oval shape, cut in center, brush w. beaten yolk, cooked hot oven.

Pain Biscotte, 1 lb. flour, 12 ounces sugar, 4 ounces butter, 8 eggs yolks, salt, 1 zest lemon, cooked moderate oven.

Pain d'Epice, French ginger bread, 1 lb. flour, hot honey 1 lb., sugar 5 ounces, 1 ounce chopped almonds, 2 ounces chopped orange and citron, cooked moderate oven.

Matzoth, Dry cake unleavened bread, jewish style. Pancake dipped in milk, add beaten eggs.

Panade, Bread crumbs soaked in milk or water and used in the preparation of forcemeat and stuffing. Also bread soup, or 3 gills water, salt, 1½ ounces butter, boiling, add flour.

Pancake, German, 3 ounces flour, 3 eggs, salt, sugar, butter, in pan w. hot butter.

Perdu (Pain), "French toast", sliced bread dipped in beaten eggs w. cream and sugar, flavor, fried in butter, golden colored, sprinkled w. sugar, serve w. jelly, jam, cream or syrup.

Panure, Grated bread crumbs, fresh or dry, used for breaded divers articles, dipped in butter or English style in flour and beaten eggs and rolled in bread crumbs, etc.

Pate de carton, "Papier-maché", 6 lbs. whiting, 2 lbs. glue, 1 lb. white paper, 1¼ lb. flax seed oil, 4 ounces flour, soak and pound.

Pâte d'Italie, All Italian paste, comes ready in box.

Pâte á Pain, (See bread article.)

Pâte de Pierre, Stone paste, 1 lb. glazed sugar, 3 ounces Adraganth gum, 3 ounces oil, 3 ounces whiting, 1½ ounces starch.

Pâte de Riz, Ground raw rice diluted w. cold water, add boiling water. Cooked hard.

Scotch, Short bread, 1 lb. flour, ½ lb. butter, ½ lb. sugar, 2 eggs, mix butter, flour, sugar and eggs, beat. Make small bread. Brush w. beaten eggs sprinkled w. sugar. Baked.

Pie, 1 lb. flour, ½ lb. butter or lard, little ice water, salt, do not work too much.

Polenta, Corn meal mush, an Italian dish, ½ lb. cornmeal, 1 qt. water, ½ ounce salt, cooked 25 minutes, add 2 ounces butter and 2 ounces grated Parmesan cheese, divers styles.

Pretzel, Special. Dry bread very salted.

Profiterole, Cream puff paste. See pâte á choux, omit sugar.

Quenefe, See "Kloses", poached in salt boiling water.

Ramequin, Cream puff paste, w. grated swiss cheese, or cut in dice, omit sugar.

Raviolis, Noodle paste fil. divers salpicon, w. tom. or sauce and cheese according to name. Bake.

Sablé, 1 lb. flour, ¼ lb. sugar, ¾ lb. butter, 3 hard yolks of eggs, salt, milk, same cookies.

Soufflé, Queen fritters. See choux, size of a nut fried in grease, slowly. Divers styles or soufflé, 2½ ounces fecula, 5 ounces sugar, ½ qt. milk, vanilla, 7 eggs, salt, 2 ounces butter, mixed, cooked, add 1 egg and 6 egg yolks, whipped, whites mixed w. 3 tablespoons whipped cream in silver timbal, bake 15 to 20 min.

Spaetzel, Same quenefe for soup or sauté w. butter.

Tarte, Open pie paste gar. w. fruits or cream.

Tortillas, Thin Mexican cakes, prepared from Yucca or manioc flour. Same pancake.

Viennois, 1 lb. flour, 6 ounces butter, ½ ounce yeast, 6 eggs, ½ ounce salt, 1 gill milk, ¾ ounce sugar, same brioche.

Yorkshire Pudding, 1 lb. flour, ½ qt. milk, 10 eggs, salt, spices, cooked slowly w. roast beef fat., add little baking powder if necessary.

Waffle or Gauffrettes fine, Flour 1 lb., powder sugar 5 ounces, sweet butter 10 ounces, salt ½ ounce, eggs 4, essence of bitter almonds 5 drops, make soft dough, rolled thin, cut, cooked in special iron waffle. For ordinary waffles, see Gauffre (see bread article).

FARINACEOUS FOODS

The Eastern nations live almost wholly on rice and the Scotch on oatmeal. The former countains a greater proportion of nourishment than any other article of diet, and the virtue of the latter is attested by the powerful frames and strong Highlanders. Fortunately, oatmeal is coming into general use amongst us, and I hail and would promote its production. As a diet for children, when eaten with milk, has no superior, if

equal. The dietetic virtue of rye is not generally appreciated. Nubolted rye flour, made into hasty pudding is one of the most easily digested things which dyspectics can eat. It is also very palatable.

Rye bread is nutritious, opening, and but for its color would undoubtely rival wheat. Barley bread was once a staple article of diet. The distillery should no longer be allowed to consume such an excellent article of food.

All hot cakes are made with baking powder. Mix flour, eggs, milk, salt, sugar and butter according to quantity one desires. Buckwheat, cornmeal, rice and wheat cakes are cooked on a hot iron plate, turn over. Serve with syrup, butter or honey. (See bread article.)

CEREALS, MUSH

Boil in salt water 15 to 30 minutes, serve with cream, milk, sugar or butter.

FRIED MUSH

When cold, slice in thin pieces, fry in butter or breaded.

NAMES OF BREAKFAST CEREALS

Cornmeal, Cornflakes, Cream of Wheat, Farina, Flapjack, Force, Granose Biscuit, Fruited Oats, Grapenuts, Hominy, Malt, Breakfast-Food, Oatmeal, Primrose, Wheat, Puffed-Rice, Shredded-Wheat, Wheatena, Wheatengrist, etc.

NOTE. — Pay attention that worms do not get in the cereals.

BREAD (Pain)

Bread is one of the necessities of life and therefore it is necessary to know how to make well.

Bread making is an operation divided in the preparation of the stock yeast, the ferment, the sponge, the dough, the moulding and the baking. In using compressed yeast it saves time and labor. The manipu-

lation is divided in only the sponge, the dough, the moulding and the baking. The exact quantity of flour and liquids to be used is very difficult to state, as the variety of flours in the different parts of the country demand the judgment of the necessary quantity, especially the straight dough. The usual heat of the liquid must be lukewarm about 70 to 75 degrees Far. The flour should be kept in a warm dry place and also have the same temperature. In summer the straight dough may be fixed with ice water instead of warm, as fermentation sets in some time after, the flour will become whiter, being longer in the dough state. The oven is the final and most important operation in bread making, and may spoil the best of labor through carelessness. It is important to know how to heat an oven and ascertain the right heat required for the different kinds of bread and rolls as they demand various kinds of breads and rolls as they demand various kinds of temperature.

The rule for baking is to have all the bread and rolls which require the most heat ready first, and followed up with the goods which demand a lesser heat.

HOW TO MAKE STOCK YEAST

Boil five quarts of water, put five ounces of flour in a jar and make it into a firm paste with a part of the boiling water. To the remainder of the water add an ounce of hops, boil for ten minutes, remove from the fire and run through a fine sieve into the jar and over the paste. Set in a cool place until liquid is lukewarm. Dissolve the paste with the water and add four ounces of malt; cover and leave in a warm temperature for 48 hours without disturbing. After expiration of this time strain this liquid in another jar. The stock yeast is then ready for use.

COMPRESSED YEAST

Compressed yeast being more uniform and reliable, is preferred by most of the bakers, and in places where only small quantities of bread is made, it is more re-

liable, stronger and quicker than stock yeast, and ferment; is not quickly affected by change of weather. Furthermore it saves time and labor.

NOTE. — Compressed yeast must be fresh.

FERMENT

Wash 7 quarts of small potatoes very clean; place in an enameled earthen iron pot, cover with sufficient cold water; put on fire and let come to a boil; pour water off and refresh with clean hot water and boil until well done, throw the potatoes in a large tub and add 2½ lbs. of flour, mash well, to reduce to a smooth paste. Dilute this paste gradually with 24 quarts of cold or lukewarm water, observing temperature and season. Add 5 quarts of yeast and mix all well together. Set the tube in a moderately warm place and cover well with a cloth. Do not disturb until fermentation takes place, which means when risen to the double of its height and falls again. Fermentation should take place in from 7 to 8 hours.

NOTE. — This quantity is sufficient for one barrel of flour. Use quantity you desire making bread.

SPONGE

Bread is made either by setting sponge and making dough afterwards or by making a straight dough. In making a large dough you are enable to make various kinds of doughs out of it and also save yeast. In setting sponge dissolve the yeast well in the water and mix it with enough flour to make a soft dough. By using more or less yeast or colder or warmer water or making a softer or firmer sponge in mixing more or less flour into it, the time of getting the sponge ready can be regulated. When sponge is ready, mix, dust over with flour, cover well and let rise. Sponge should be ready in 4 hours and is ready when bubbles begin to show, which burst and throws off gas, the sponge flattens and drops in center. Different doughs can be made in taking certain quantities of it, and in adding the necessary ingredients for the different desired

doughs, as rolls, breads, coffee cakes, etc. Sponge can be set cold at night and made into dough in the morning, or can be set warm and slack with additional yeast to be taken after one hour's time. Straight dough is made in the mixing of all ingredients at the same time, the use of more yeast is required than for sponge. Dough, according to temperature, by using more or less yeast may be gotten ready in a few hours or be worked in the morning. Dough should be well mixed and kneaded; after it has risen it should be worked over several times at different intervals.

DOUGH

Made of soft flour requires a firmer dough than when made of stronger flour, because it slackens after a short time. The age of the dough depends on the strength of the flour, and its firmness. Bread and rolls should be made up first, as it demands a young dough.

DIVERS BREADS

French Bread made with Ferment

Set a medium sponge with 4 qt. of ferment 75 deg. Part to be ready in 3 hours. When ready to drop add 1 gallon of water 75 deg. and 6 ounces salt. Make a slack dough and beat it well, let rest for 1 hour. Divide up in 1½ lbs. pieces, mould round and put in slightly floured boxes. Flatten them down to one third of their thickness and dust over w. flour, cover w. another box air tight, let rise for about 20 to 25 minutes, mould them in long loaves. Set the loaves in cloth lined boxes dusted w. flour and raise the cloth between each loaf to serve as support, so the dough in rising cannot flatten out. When set transfer to peel, wash over w. water and make 4 or 5 slanting cuts w. a very sharp knive. Put into oven, beke 15 minutes. When baked, wash again w. water.

French split loaves

Use a little firmer dough than ferment. Make them up in the form as long Vienna shaped loaves and set

them on boards. When they are moulded and slightly set, brush the top w. lard and press each loaf lengthwise in the center w. a long thin rolling pin, like split rolls. Arrange the loaves, split side down in cloth lined boxed, raise the cloth between each for support and let rise. Sprinkle peel w. a little white corn meal, turn split side up on a small board and transfer to peel and bake without washing.

Dough made with milk

Different breads are made of part milk, others of all milk. When using only milk, make a straight dough. The milk must be heated to boiling point and cooled off to temperature required to season. When using milk and water set the sponge w. the water and add the milk when making the dough. When making straight dough, bring the milk to a boil and add water, let cool down to desired temperature about 75 deg. All milk bread takes more color while baking and therefore demands a lower heat, also less time to rise.

Home made bread

Make a medium straight dough from 1 gall. water, ½ gall. milk. Heat the milk to boiling point and add the water, cook down to 75 deg. Dissolve 4 ounces yeast in this liquid and 3½ ounces of salt, 4 ounces sugar and 2 ounces of butter or lard. Mix all ingredients up well with the water and milk, make the dough with a good wheat flour. Let set, dough should be ready in two hours when raised to the double of its original size, fold it over from all four sides and press down. Let raise again for about three quarters of an hour, fold over again, divide into pieces, mould round and put in boxes, set for about 20 minutes, and make them into loaves, pressing two opposite sides together with the palms of the hands. Lay in the moulds, smooth side up and set to rise until the pan is almost full. Bake and brush over with a wash of white eggs and water well beaten together. Mold should be only half full. From the same dough when made in a larger quantity, you can make Vienna loaves

of 2 lbs. of dough each. Sandwich loaves in single loaves or made up in American loaf style. (Same bread w. water.) Use 1 gall. water 75 deg., 3 ounces sugar, 3 ounces butter or lard, 3 ounces of salt. This dough should be ready raised 4 hours or it will flatten out and lose its resistance. Must be worked well and rise again for 20 minutes (Same Bread w. Ferment.) Make a straight dough with 3 qts. ferment, 1 qt. of water or milk, 5 ounces of salt, 80 deg. Work the dough well and pen it close up in the trough, let come up and work over, let raise about half. Throw the dough on the table, divide, mould around, put in the box and after it sets for 10 minutes, form in loaves. Bake good heat.

Graham Bread

Make a medium straight dough of 1 gall. water, 5 ounces yeast, 4 ounces salt, 3 ounces lard, and 1 pint molasses. Mix these ingredients well; add 4 lbs. of graham flour and the rest of wheat flour. Let rise about two hours and work it down again. Throw on a table, mould up as other bread in 1½ lbs. loaves, set in pans and let rise in the moulds to two thirds of their height. Bake in medium hot oven. (Same bread.) Use 1 gall. water, 1½ ounces yeast, 3 ounces salt, 4 ounces lard and ¾ pint of molasses, use ½ graham and ½ wheat flour. Let come but once, work it down and mould, let rise for a few minutes; scale and mould into pans, set to size, bake in medium hot oven.

New England Bread

Make a firm straight dough of 1 gall. water and half a can condensed milk 75 deg., 2 ounces of salt and 3 ounces sugar. When set, work it down again; let rise for 15 minutes, scale and work into loaves, bake in moulds in good oven (Same bread.) Make 20 ounces corn meal, a mush to begin with. Make straight dough at 75 deg. from 2 gall. water, 6 ounces yeast, 6 ounces salt, 6 ounces sugar, 6 ounces lard and the corn meal mush. Mix all ingredients thoroughly with the water before adding the flour. Cover and let

rise 4 hours. Work well after this time has elapsed and let come up again for about 25 minutes. Mould in loaves, let rise two thirds of its height. Bake in a good heat.

Gluten Bread

Gluten bread can be made of water or partly milk and is treated like graham bread. For 6 persons the sweetening and shortening is omitted. Make a straight dough of 2 qts. of water and 2 qts. of milk, 1½ ounces of yeast, 3 ounces salt, 6 ounces lard and ½ pt. molasses. Use only gluten flour to make the dough and let come up only once. Work down and after a short interval, proceed moulding in loaves as usual and bake in a medium hot oven.

Pullman Bread or Sandwiches

For Pullman bread use any milk dough, which is not too stiff. It should be passed several times through rollers which are fastened to the bench or table with clamps, before moulding into loaves. It is used mostly for sandwiches especially in railroad cars. The pans in which this bread is baked should be 10 inches long, 4½ inches wide and 4 inches high with a sliding cover. Give ¾ proof in the pan, close the cover and bake in a medium hot oven. Breads baked in covered pans have the advantage to retain their moisture longer, have a better taste and the crust is very thin. The waste will also be minimized when these loaves are cut for sandwiches.

Pulled Bread

Made of freshly baked milk bread either in pans w. sliding cover or in the American loaf style. Take off the crust and pull either w. the aid of two forks or breaking the loaf in 3 parts and using your hand, long strips, they may have any shape, toast on baking sheets in a medium oven to a nice brown. Bread must be turned once or twice to have a uniform color on all sides. When oven is too hot the inside will not be

crisp. Served w. almost every meal or w. cheese. Very healthy, especially for invalids.

NOTE. — Open in case shape use for divers culinary dishes served in loaf bread, or crust after dry, when pounded it can be used for brown bread crumbs.

Raisin Bread

Make a stiff dough of 1 gall. milk, boil the milk first and cool down to 75 deg., add 6 ounces yeast, 4 ounces salt, 12 ounces sugar, 1 lb. butter and 8 eggs. Mix all these ingredients well w. the milk, and make with a strong flour a straight dough. Cover and let rise for two hours. After it has raised double the size, work one and the dough. Scale into 1½ lbs. loaves sultana raisins, and 1½ lbs. currants in the dough. Scale into 1½ lb. loaves, let rise for 20 minutes, form the loaves and put in pans. Pan should be half full. Let prove to ¾ height of the pan and bake in medium hot oven.

Rye Bread

Make a rather stiff dough of 75 deg. from 1 gall. of water, 3 ounces of yeast, and 5 ounces of salt. Use fresh rye flour mixed with the same quantity of wheat flour. Let come up once, work down and let set about 10 minutes; divide in 2 lbs. pieces and mould round. When all are formed, shape right off in long, round pointed loaves, pressing the seam well together. Place on boards or in boxes cov. w. cloth, smooth sides down, raise cloth for support and let come only one third its size. Turn on with corn meal or rye flour, dust, peel, wash over with water, give 3 or 4 slanting cuts across and bake in a hot oven. Wash again w. a thin white white of egg; wash again as soon as taken from the oven.

NOTE. — Also baked in well greased pans which is more handy for the housewife (Same half rye bread.) Set a sponge w. 2 qts. water, 1 ounce yeast and wheat flour. When ready, add 2 qts. of water, 3 ounces yeast, also some caraway seeds and make a medium dough

w. 2 parts of rye and wheat flour. Let set, work down and when ready make long loaves, the shape of Vienna bread. Set in cloth lined boxes w. smooth sides down, raise the cloth between each. Let rise to two thirds its size and bake in hot oven, washing and cutting them before baking.

Boston Brown Bread

2 lbs. corn meal, 2 lbs. graham flour, 2 lbs. wheat flour, 1 qt. boiling water, 1 qt. molasses, 2 ounces of salt, 3 ounces yeast. Scald the cornmeal first, by pouring the boiling water on and stirring it, add molasses and salt. When only lukewarm add the yeast, then mix in the graham, rye and wheat flour. After a little kneading on the table, grease the pan in which it was mixed, place the dough in it, cover well w. a cloth and let rise for about 6 hours in moderate temperatured place. When ready, throw on table, knead again a little and make in fine loaves. Place in high round mould, especially for brown bread. Let rise for ½ hour, put the tight fitting covers on and steam in a steam chest about 4 hours and bake for 20 minutes. If there is no steaming apparatus the bread can be baked in a cool oven registering about 250 deg. Set the pails into a pan with high borders countaining from 2 to 3 inches of water, put in oven carefully and bake 5 hours (Same w. baking powder orsoda.) 1 lb. graham flour, 1 lb. rye, 2 lbs. corn meal, 1 lb. wheat flour, 1 qt. molasses, 3 pints milk, 2 ounecs salt, 1 ounce baking soda or 3 ounces baking powder. Mix all the flour, dissolve the soda in the milk, add salt and molasses and make a soft dough, steam for 3 hours, bake 15 minutes using baking powder, mix w. the flour.

Vienna Rolls

Set a stiff sponge of 4 qts. lukewarm water, 2 ounes yeast in summer and 3 ounces yeast in winter w. wheat flour, dust over w. flour and let set. When the sponge has fallen for the first time in the center add 2 qts. of lukewarm milk, ½ lb. sugar, 3½ ounces salt, 6 ounces

butter or lard. Incorporate all ingredients well into the sponge and make a rather stiff dough, working it in small pieces several times over, which lay on top of each other. Let set to double its volume, throw the dough on the bench and fold over, let come up again and press down another time. Divide in 1½ ounces pieces; mould round and arrange in flour dusted boxes, dusting them over w. flour. After 15 minutes you can make up different kinds of Vienna bread, crescent salt sticks, twists, weckerl and other shapes. All of these different rolls are baked in a medium hot oven. They must be so arranged all ready on the peel that they do not touch each other while baking.

Standard dough for divers coffee cakes

Make a stiff dough from 1 lb. of flour, 2 ounces of yeast, a pinch of salt, -½ ounces of sugar, a pinch of ground mace, grated lemon rind, 2 eggs, and lukewarm milk. Set to prove; when double its volume, work 2 ounces butter into it heating the dough well to admit plenty of air. When it ceases to adhere to the hand, it is ready for use. According to the amount of goods to be made, this dough can be increased to the quantity needed.

Make small rolls, sprinkle with chopped blanched almonds, coarse granulated sugar or both almonds and sugar together, or cocoanut, etc. The forms may be oval w. pointed ends "S" shape, snails and others. When they are moulded, set on greased pans and let rise; wash them over w. an egg, wash and sprinkle w. sugar or almonds, etc. Some may be only washed and when baked can be iced w. water icing, while they are hot. Must rise double its size. Baked in warm oven.

Divers special names of rolls

Breakfast, Finger, French, Crescent, Graham, Graham Gems, Milk, Parkerhouse, Rye, Vienna.

FANCY ROLLS EASILY MADE AT HOME

Coffee Cake

2 cups lukewarm milk, 1½ yeastcakes dissolved in ¼ cup water, beat 2 cups flour and set aside in a

warm place. Add 2 eggs or 4 yolks well beaten, 1teaspoon salt, ½ cup melted butter, ⅓ cup sugar, grated rind of 1 lemon, enough flour to make a dough that can be kneaded. Knead until elastic 25 minutes. Set aside to become light. Cut down and put in pan, having dough 1½ inches thick. Let rise until double, brush w. melted butter and sprinkle w. chopped blanched almonds. Bake moderate oven.

Cross Buns

Use sweet roll dough, add ¾ cup currants, ½teaspoon cinnamon. At the end of the second rising shape w. cutter in round ¼ inch, in pan let rise, double. Bake in moderate oven.

Finger Rolls

2 tablespoons butter, 1 teaspoon sugar and ½ teaspoon salt to 1 cup milk, add ¼ cup water. Mix well, add 1 stiff beaten white egg and 3½ cups flour. Knead well, and let rise until double.

Cut 20 to 25 pieces and roll out in finger shape. Let rise until double. Bake. Brush w. melted butter after removing from oven.

French Light Rolls

2 cups milk, 3 tablespoons sugar, ¼ cup butter, 1 teaspoon salt. When lukewarm add 1 yeast cake in ¼ cup water. Beat in 3 cups flour. Cover and let rise. Then add 1 egg and 2 well beaten yolks and enough flour to knead. Knead well and let rise again. Shape as Parker House Rolls in pans, let rise again, and before baking make 3 paralled creases on top. When nearly done brush over w. 2 egg whites, slightly beaten, and add little water and spoon vanilla, sprinkle w. sugar

Parker House Rolls

2 cups milk, 3 tablespoons sugar and 2 teaspoon salt. When lukewarm add 1 yeast cake which has been dissolved in ¼ cup water. Add 3 cups flour and beat vigourously. Cover and let rise until light. Cut down

and add 3 cups flour and knead well. Turn into a warm well buttered bowl, cover and let rise again. Turn out on slightly floured board and roll out to ⅓ inch in thickness. Shape w. cutter, dip blade of knife in flour and w. back of blade make a crease through the middle of each round. Brush over ½ of each piece w. butter, fold and press edges together. Place in pan, cover, let rise, brush w. butter. Bake quick 25 minutes.

Sweet Rolls

Dissolve 1 yeast cake in ½ cup water. Add 1½ cups lukewarm milk, 1 teaspoon salt and 2½ cups flour. Beat vigourously. Cover and let rise lightly. Then add ¼ cup sugar, 2 tablespoons melted butter, 1 egg and enough flour to knead. Knead thoroughly, let rise until light and shape as Parker House style. Place in pan, let rise again. Bake in moderate oven.

Corn Bread

Scald 12 ounces of white corn meal w. 1 pint of boiling water, and add 3 ounces of melted butter or lard, ½ ounce of salt, ½ pint of cold milk and 2 eggs. Mix in 4 ounces of white corn meal and 1 ounce of baking powder. Stir all well together w. an egg whisk. Bake ½ hour or more.

Corn Muffins

Sift 2 ounces of baking powder w. 1½ lbs. flour. Add 1 lb. of yellow corn meal to it and mix well together. Cream, 8 ounces of butter and 12 ounces of sugar, rub into a slack dough, with the flour. Divide in muffin pans and bake in a good heat. Should make 3 dozen muffins.

Tea Biscuits

Rub 3 ounces lard and 3 ounces butter, also 3 ounces baking powder, 6 lbs. flour, add 3 pints of milk, a little salt, mix to a soft dough; do not work the dough too much. Roll about ½ inch thick, cut on greased pan. Let stand 15 minutes. Brush over w. egg, wash and bake good heat. Brush over w. butter.

Griddle Cakes

Griddle cakes may be made w. yeast as well as baking powder. Baking powder cakes do not require as much time as yeast raised cakes, but griddle cakes made w. yeast are the better ones. The griddle plate must be clean, well greased and hot, to avoid sticking and burning.

Wheat Cakes, etc.

Sift 1 lb. flour, 3 ounces sugar and a little salt and 1 ounce baking powder. Mix w. milk enough to make a thin running batter, add 3 well beaten eggs and 1 ounce melted butter into buckwheat, corn or Indian meal, graham, rice, etc.

Waffles

Beat 4 ounces powdered sugar well w. 16 eggs ,add 1 qt. milk and mix 2 lbs. and 4 ounces flour into this to obtain a smooth paste, free from lumps, beat then 12 ounces of melted butter, a pinch of salt, mace or lemon flavor well into the butter and mix two heaping teaspoonfuls of baking powder to the whole preparation. Bake in hot well greased waffle iron.

Cream Waffles

Beat 12 ounces butter w. 10 whole and 6 yolks of eggs, add 3 ounces of sugar, flavor and add 1½ lbs. flour. Into this mix slowly 1 pint of whipped cream and 6 whites of eggs beaten to a stiff froth.

French Waffles

6 ounces sugar, 1 lb. flour and little salt. Put in a bowl and make a hollow in center. Beat 14 yolks of eggs w. milk well and make a smooth batter w. the flour. Add cup brandy and 1 ounce melted butter. Mix well into 1 pint of whipped cream and stiff beaten 14 whites of eggs. If the batter must stand any length of time add a little baking powder. Bake as usual.

Holland Waffles

Make a sponge of 12 ounces flour, 1½ ounces sugar, a pinch of salt, flavor, 3 eggs, 6 ounces melted butter, 2 ounces yeast and 1 pint lukewarm cream. Let set, beat and let rise a little again. Bake as usual.

Divers Waffles, Add rice or Indian meal, etc.

All these receipts come from the Waldorf Astoria New York.

NOTE.—For complement—See Pastes and Farinaceous.

CHEESE—Imported and domestic (Fromage)

There are so many different kinds of cheese that it is impossible to name them here, therefore I will only write the principal ones.

Cheese is a good aliment, and there is no dinner complete without it. Pick out cheese that is ripe, and be careful of imitations. France is the first country in the world to produce the best cheeses.

ABBREVIATIONS

Am., American; **Eng.,** English; **Fr.,** French; **Ger.,** German; **Ita.,** Italian; **Spa.,** Spanish; **Sw.,** Swiss; **Turk.,** Turkish.

All. American or Domestic. Appenzell-Sw., Banon-Fr., Bloder-Ger., Brie-Fr., Brighton-Eng., Briquebec-Fr., Caccidi Cavallo-Ita., Camembert-Fr., Cachere-Turk., Cheddar-Eng., Chester, Cheshire-Eng., Coulomiers-Fr., Cream Cheese, all country, Edam-Holl. Emmenthal-Sw., Gérome-Fr., Gervais-Fr., Gessenay-Sw., Gorgonzola-Ita., Gruyère-Sw., Hervé-Belg., Limbourg-Ger., Livarot-Fr., Luxembourg-Lux., Mont d'Or-Fr., Munster-Eng., Neufchâtel-Fr., Old England-Eng., Oregon-Am., Parmesan-Ita., Pont-l'Evêque-Fr., Port-Salut-Fr., Queso-Spa., Roquefort-Fr., Schabziger-Sw., Stilton-Eng., Wofe-Belg., Strochino-Ita., Swiss-Sw., Soya-Japanese or Taa-Foo-Chinese.

SWEET DISHES (Entremets)

"Entremets" is a French term meaning sweet dishes. The French kitchen recognizes two kinds of entremets— entremets de douceur, a course of sweet dishes, and entremets de légumes, a course of vegetables served by themselves quite customary in France. The vegetables are now served with meat or game, sweet dishes as dessert. Sherbet or punch is served before the roast to facilitate the digestion. The "entremets" of fruit is served hot or cold. Sauces are composed of cream or syrup of fruits, according to the style of the fruit. All of the following recipes can be applied to apricots, pineapple, peaches, cherries, pears, apples, strawberries, raspberries, bananas, melons. Add flavor according to desire. The fruit is placed in a light syrup, and flavored with vanilla. Rub all white fruits with lemon juice and do not let cook too long. A great many of these entremets can be served in the place of ice cream.

Fruits

FRUITS

Fruits prevent or remove constipation, and often act like a charm upon body and mind; and, eaten with good bread, nothing is equallly palatable or wholesome.

First class fruit and Graham Bread make a delicious breakfast, also berries with bread and milk, and good apples, baked or raw. Apples keep the entire year, and pears of the very best varieties can be kept till the appearance of strawberries the next year. Pears and plums can be kept the year round as easily as apples, and summer fruits by bottling can be kept perfectly fresh a year, and by the use of hot houses, fruit can be packed from the trees in winter or spring. We can also preserve them and make into jellies. Yet this process, besides deteriorating from their flavor, impairs their digestibility. Preserves are too rich. Their nutrition is too much concentrated. Most kinds of fruits can be dried, and thus kept, though this process dries out much of its goodness, as well as sweetness. Yet dried fruit stewed is far better than none. Stewed apples sweetened make an excellent relish with bread. Yet after all nothing equals simple bread, and choice fruits, if people only knew it, both for health and luxury. Green fruit is most pernicious. Nor do we realize how many children especially, lose their lives directly or indirectly thereby. When it does not kill immediately it often deranges the stomach, breeds worms, and induces other diseases, which, sooner or later, complete the work of death begun by green fruit. Foreign fruits are good but indigenous are better. Nature adopts the product of every climate to its dietetic requisitions; and hence has made those fruits to flourish best in every climate which its inhabitants require.

Lemonade is healthy and delicious yet this opinion is based on experience rather than science.

ABBREVIATIONS

Com, Composition; **Cov,** Covered; **Cre,** Cream; **Dec,** Decorated; **Gar,** Garnished; **Liq,** Liquor; **Perf,** Perfume; **Poa,** Poached; **Pu,** Puree; **Sa,** Sauce; **thi,** thicken; **w,** with.

SAUCES FOR SWEET DISHES (Sauces)

Anglaise "English" 1 qt. milk, 1 lb. sugar, work well w. 16 egg yolks, cook in bain-marie, vanilla, lemon, etc. Add liquor when cold. Same composition used for French ice cream.

Chocolat, ½ lb. chocolate, 4 gills water, 1 ounce sugar, vanilla, thi-cre., one nut butter, add sugar if necessary.

Fruit, Pu. all fruit or jam, add syrup.

Sabayon, 1 lb. sugar, 12 egg yolks, work well. Moisten 5 gills white wine, cooked in bain-marie. Vanilla, brandy, kummel, rum, kirch-wasser, etc. (See Sabayon Sauce).

Sirop, Syrup, made w. sugar 15 degrees thi. w. fecula, add pu. of fruit or liquors.

FRUITS ENTREMETS

Aiglon, Cold. Poa. on vanilla ice cream. Cov. w. spun sugar. Candied violets around.

Alexandra, Cold. Poa. on vanilla and strawberry ice cream. Cov. spun sugar, pink and white, sprinkled w. candied rose petals, pink and white.

Alice, Bavaroise w. burnt almonds. Cov. w. Chantilly cream. Latticed w. currant jelly, crust w. puff paste around.

Alma, Cold. Poa. w. port wine, rolled in burnt almonds. Chantilly cream around.

Almina, Cold. Emptied fil bavaroise w. violets, add lady fingers, dipped in marachino. Cover again.

Andalouse, Hot. Poa. on rice vanilla. Cov. w. colored pink meringe, fruit sa. around.

Aurore, Cold. Poa. on strawberry mousse ice cream, Sabayon sa. w. curaçoa.

Baquet, Cold, in tub made of biscuit, fil. w. poa. fruit dec. cream according to fruit.

Barquette, Cold, boat made of paste, fil. w. fruit, dec.

Batelière, Same Barquette, hot, fil. w. rice, fruits on top. Sa. according to fruit.

Bavaroise, Cold, 5 gills pu. of fruit, 5 gills syrup, 30 degrees, juice of 3 lemons, 1 ounce gelatine, ½ qt. whipped cream. (See Bavaroise for composition.)

Bébé, Cold, Emptied on genoise biscuit fil. w. strawberry ice cream and fruit, dec. icing fruit, whipped cream around, flavor.

Beignets, Fritters. All kinds of fruit, dipped in frying batter, fried, fruit sa. flavor or liquors.

Beurre (au), Hot. Poa. or baked w. sugar and sweet butter. Cov. w. apricot sa. on biscuit.

Blanc Manger, Cold. Pu. of fruit w. almond milk in emptied fruit and blanc-manger (see blanc-mange).

Bonne femme, Hot baked natural fruits w. butter, sugar and little water, apples and pears preferable.

Boulots, Dumpling made w. pears in bread dough. Baked.

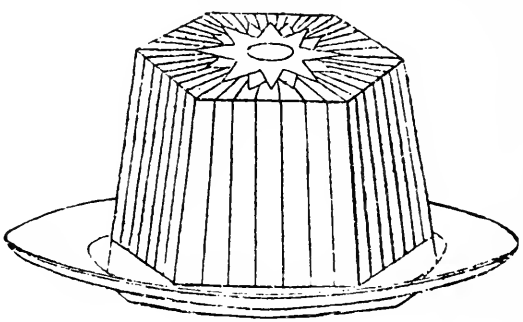
Bourdalou, Hot poa. on border of vanilla, cov. w. cream frangipane and crushed macaroons, glazed.

Châtelaine, Hot, emptied, fil. w. fruit pu. and salpicon of cherries cov. w. crushed macaroons, glazed.

Cardinal, Cold poa. on vanilla ice cream cov. w. raspberry pu. or hot on biscuit cov. w. raspberry syrup crushed macaroons, glazed.

Carignan, Cold poa. emptied fil. w. chocolate ice cream cov. w. icing on genoise biscuit.

Chantilly, Cold, all fruits w. whipped cream, cov. w. cream or in punch glass dec. on top, flavor.



Charlotte Russe

Charlotte, Cold or hot, mould surrounded w. biscuit sliced or pu. according to fruit. Fruit sa. around.

Château-Lafitte, Cold poa. w. wine thi. w. currants and raspberry jelly on biscuit.

Chevreuse, Hot poa. border of farina, fruit salpicon in center cov. w. meringue, baked.

Colbert, Hot emptied fil. w. rice and pulp, breaded English style, fried fruit, sa. served separately.

Compote, Whole poa. on syrup 12 to 18 deg. w. flavor served cold in glass stand, hot w. sa.

Condé, Hot poa. on vanilla rice dec. w. candy fruit, fruit sa. according to name.

Confiture, "Jam" juice, puree or pulp, sugar according to quantity of fruit used, juice 1 lb. for 1½ lb. sugar. (See confiture article.)

Créole, Hot poa. on vanilla rice or in emptied pineapple, apricot sa. w. rum.

Crème, "Cream". Cold fruit or pu. mixed w. whipped cream or in emptied fruit. (See Bavaroise.)

Crèpes, "Pancake", French term for plain pancakes, entremets. (See miscellaneous.)

Croquette, Hot salpicon according to fruit, thi. w. frangipane, breaded English style, fried, fruit sa. (See croquette.)

Croustade, Crust. Divers styles fil. w. fruit, syrup or cream according to name, hot or cold.

Cussy, Hot, poa. on macaroons fil. w. fruit salpicon cov. w. Italian meringue, color in oven.

Dame Blanche, Cold, poa. on vanilla and pineapple ice cre. whipped cre. around.

Daremberg, Hot in emptied French bun, apricot sa.

Diable, "Deviled" hot poa. natural or cov. w. whipped cre. pounded macaroons and almonds, sprinkle w. liquor and burn.

Diplomate, Cold poa. on genoise w. bavaroise, put in mould, dec. fruit sa. when taken out of mould.

Douillon, Hot. French dumpling made w. apples, baked.

Dubarry, Cold. In tartelet cov. w. whipped cre., pink and white, dec. on top.

Dumpling, Hot. Generally peeled apples. Baked in puff paste. Brandy sa. made w. sweet butter.

Favart, Hot Poa. in crust, emptied french bun, gar. w. candied chestnuts, apricot sa. w. chestnut pu.

Favorite, Hot. Poa. Cov. w. frangipane cre. w. chopped pistachio, dipped in frying batter, fried, divers sa.

Félicia, Cold. Poa. on Viennoise cre. cov. w. whipped cre. gar. according to fruit around.

Fémina, Cold. Poa. steeped in curaçao in cup crust, fil. w. orange ice cream.

Feu d'Enfer, Hot. All fruit, poa. cov. divers liquor and sugar, burned on table.

Flambé, Hot. All fruit poa. w. syrup, divers liquors, burn on table.

Flan, Open pie gar. w. fruit according to name.

Flamri, Cold. Bavaroise of semolina w. white wine and water. Cov. w. raw pu. of fruit.

Florentine, Cold. Poa. on ,border of farina w. wine, bavaroise fruit sa.

Fraisalia, Cold Poa. in crust, or in emptied Savarin paste or Bavaroise w. fruit, gar. w. whipped cre. around.

Frappé, Cold. Poa. whole or emptied and refilled w. ice cream, salpicon or cre., partly frozen.

French Toast, Gar. w. fruits or jam. (See pain perdu.)

Fruits, All fruits, poa. pu. jelly, salpicon syrup, according to fruit.

Gabrielle or **Gaby,** Hot. Poa. on border of apple charlotte gar. w. fruit salpicon, thick cream of almonds, dec. w. cherries.

Gelée, "Jelly". Cold. 1 lb. 10 ounces sugar, 1 qt. juice. (See Gellee according to fruit.

Georgette, Cold. Poa. in emptied pineapple fil. w. bavaroise pineapple.

Gratiné, Hot poa. fruit on biscuit. Cov. frangipane and pounded macaroons. Baked, fruit sa.

Grèque, Greek. Cold. Poa. on vanilla rice w. cooked fresh figs, fruit sa. w. Kirsch.

Hélène, Cold. Poa. on vanilla ice cream, hot chocolate sa. Candied violets.

Hilda, Cold. Fruit soufflé. Gar. w. strawberries, raspberry sa. around.

Impératrice, Cold. Poa. fruit on rice, biscuit or vanilla ice cream, dec. fruit sa. w. kirsch or bavaroise w. rice. fil. w. salpicon of fruit.

Irène, Cold poa. emptied, refilled w. vanilla ice cream mixed w. juice of fruit.

Italienne, Cold, sliced Eugenia w. maraschino on Italian water ice, Cream Chantilly around.

Joe, Cold fruits steeped w. kirsch and maraschino, in crust, generally strawberries and oranges.

Joinville, Cold poa. between sliced savarin cake, cov. Chantilly cre. dec. chocolate pastiles and fruit sa. around.

Jubilé, Hot cherries poa. thi. currant jelly, burned w. kirsch.

Juive, Hot cocotte surrounded noodle paste, filled apple marmalade w. raisins, spices, malaga wine cov. w. pie paste, baked.

Lerina, Cold poa. pickled in Lerina liquor.

Liqueur, Cold, fresh fruit pickled in liquor, or poa. w. fruit sa. or liquor burned.

Lombarde, Cold poa. on rice cov. w. chantilly cre. w. maraschino.

Louise, Cold poa. fruits, emptied gar. w. blended ice cream.

Lyonnaise, Hot crust or silver timbale, fil. w. fruits and icing chestnuts, fruit sa. w. kirsch.

Macédoine, Hot or cold, fruit salad steeped according to liquor you desire, thi. syrup or fruit sa. (See salad). Served in glass or crust.

Madère, Hot poached on sliced browned biscuit, dec. syrup w. madeira or in crust.

Maintenon, Hot poa. on biscuit, cov. w. frangipane cream, dec. w. Italienne meringue, baked, fruit sa.

Maltaise, Cold poa. on rice w. preserved orange peel. dec. w. orange, orange sa.

Maréchale, Hot, poa. fruit in emptied French bun, praliné around, fil. w. fruit salpicon, fruit sa. w. liquor.

Marguerite, Cold, poa. on pomegranate sherbet, cov. w. Chantilly cream w. maraschino.

Marie-Louise, Hot. poa. on genoise biscuit fil. w. fruit salpicon. cov. Italienne meringue, baked, fruit sa. w. kirsch.

Marrons, Chesnuts glazed, preserved, puree w. Chantilly cream, etc.

Mary Garden, Cold poa. in crust or silver timbale, fil. w. raspberry ice cream, dec. w. chantilly ice cream, bordered w. candied violets.

Melba, Cold, peach poa, on vanilla ice cream cov. raspberries pu. Sprinkled w. macarons.

Mephisto, Same Diable. According to fruit.

Meringue, Hot or cold, poa. on divers borders or biscuit cov. w. Italienne meringue, dec. baked, sa. according to fruit.

Mexicaine, Cold, sliced biscuit, browned, gar. w. poa. fruit, ice cream plombière in center, fruit sa.

Milady, Hot, poa. on vanilla ice cream cov. w. Italienne meringue, baked.

Mignon, Cold, poa. in shell of meringue, cov. w. English cream w. fruit salpicon of fruit.

Montmorency, Cold, bavaroise w. cherries on biscuit gar. chantilly cream, strawberries around.

Montreuil, Cold, poa. on ice vanilla and raspberries, apricot sa. around.

Mont-Rose, Cold, poa. fruit in charlotte plombiere ice cream cov. w. chantilly cre. w. strawberries.

Moscovite, Hot, poa, emptied fil. w. fruit soufflé w. kummel.

Moulé, Cold moulded fruit, fruit-sa. (See bavaroise)

Mousse and **Mousseline,** Bavaroise of fruit w. whipped cream, according to name. (See Bavaroise).

My Queen, Cold, poa. on fruit bavaroise border, vanilla ice cream in center w. strawberries gar. glazed ginger.

Ninon, Cold, poa. on vanilla ice cream w. strawberries cov. raspberry pu. and chopped pistachio.

Normande, Hot poa, on apple charlotte border, dec, fruit sa. w. cider brandy. (See Douillon).

Norvégienne, Cold. poa. emptied refilled w. fruit pu. and ice cream, cov. w. Italienne meringue and rum, baked.

Nuée Rose, Cold, chantilly cream w. raspberry pu. in crust.

Omelette, All omelettes gar. w. fruit according to name, same syrup around, or cov. w. comp. soufflé or Italian meringue, bake.

Opéra, Cold. Bavaroise w. burnt almonds in border, fil. w. fruit salpicon in center cov. w. chantilly cream and candied violets.

Orientale, Cold or hot. Crust made of French bun emptied, dec. around w. almonds and candied fruit, fill. w. salpicon of fruit, thicken apricot sa. w. kirsch.

Pain, Cold dec. mould fil. w. fruit pu. fruit sa. Bavaroise style, according to fruit.

Palikare, Hot, emptied fil. w. fruit and vanilla rice fruit sa.

Panequets, French crepes fil. w. fruit salpicon or jelly, rolled powdered sugar, glazed.

Panier, Cold. Fancy basket fil. w. fruit or cream w. fruit, etc. divers styles, fruits according to name.

Parisienne, Hot. poa. on genoise biscuit and rice cov. w. Italienne meringue, dec. w. candied fruits.

Paysanne, Hot. Fruit baked w. water sugar and butter.

Petit Duc Cold. poa. on vanilla ice cream w. sliced pineapple, and currant jelly.

Plombière, Cold. Charlotte w. plombière ice cream, or fruit, poa. on ice cream plombiere.

Portugaise, Hot. poa. emptied fil. w. frangipane and orange peel on farina, fruit sa. w. orange peel around.

Praliné, Hot fruit compote cov. w. frangipane cream and chantilly cre. w. praliné. (Candied, burned almonds).

Printanière, Cold, poa. on strawberry jelly, cov. chantilly flour cream, violet and candied violets around.

Pudding, Hot or cold cream composition w. pu. of fruit thi. egg yolks and eggs poa. In bain-Marie fruit sa.

Purée, Reduced pulp or pu. of fruit w. sugar. Strained.

Régence, Hot. poa. emptied fil. w. rice and fruit salpicon, breaded English style, fried, fruit sa.

Réjane, Cold, poa. on snow egg. cov. w. vanilla cream. (See Anglaise cream).

Religieuse, Cold. poa. fruit in timbale, cov. Bavaroise w. chocolate.

Richelieu, Cold poa. on vanilla rice on biscuit cov. w. royal icing sprinkled w. macarons, currant jelly around.

Rissoles, Hot fruit poa. or salpicon in puff paste, baked or fried, fruit or cream sa.

Ritz, Cold poa. cov. w. raspberry pu. and chantilly cream w. vanilla.

Romanoff, Cold. poa. steeped w. curacao, in crust or silver timbale cov. w. chantilly cream w. kummel.

Rose Caron, Cherries, poa. in timbale or crust cov. w. pineapple pu. w. champagne, very cold.

Rose Pompon, Cold. poa. emptied fil. w. vaniila ice cream, cov. chantilly cre. w. raspberry pu. cov w. veil made of pink spun sugar.

Royale, Cold, poa. in currant jelly, on blanc mangés.

Rubanné, Cold, Bavaroise w. divers colors, gar. w. chantilly cream, fruit poa. around.

Russe, Fruit, bavaroise w. kummel or arrack.

Russel (Lillian), Mush melon half fil. w. vanilla ice cream cov. w. raspberry pu. sprinkled w. macarons.

Salade, Cold, poa. mixed w. divers liquors and syrup, or fruit pu.

Short Cake, Genoise layer between fruits and frangipane cream, cov. whipped cream and dec. on top w. whip. cre. strawberry, raspberry, banana, peach, apricot etc.

Soufflé Hot, 1 lb. sugar cooked 40 degrees add 12 ounces pulp of fruit, whip 10 whites of eggs very hard, in silver timbale, baked, glazed, or cold bavaroise style w. whipped cream w. flawor according to fruit.

Sultane, Cold. poa. on pistachio ice cream, cov. w. white veil made of spun sugar.

Suédoise, Basket made of emptied orange, mandarine or grape fruit, fil. same ice cream or divers ice cream cov. w. meringue. Baked quickly.

Surprise, Emptied fruit fil, salpicon, ice cream or bavaroise, according to article. (See Suédoise or omelette).

Tartelette, Cold, poa. all fruits in tartalette cov. with fruit syrup, according to article.

Timbale, Hot or cold, paste or silver, fil. w. fruit compote or salpicon w. liquors.

Tivoli, Cold in mould surrounded w. kirsch jelly, fil. w. bavaroise w. fruit, kirsch jelly around.

Turban, Hot or cold. Border mould w. bavaroise or jelly of fruit, center fil. w. fruit, divers styles.

Valenciennes, Hot, crust savarin paste emptied and dec. fil. w. poa. fruits or salpicon w. kirsch.

Vanilla, Hot, in crust fil. w. fruits salpicon w. preserved chestnuts and cherry fruit sa w. rhum.

Vin, Wine ,all fruits poa. w. wine thi. w. white, red, champagne, port etc.

Virginie Cold, poa. emptied fil. w. bavaroise w. fruit according to article.

Wilhemine, Cold, poa steeped kirsch and orange juice, in crust or sliver timbale, cov. w. chantilly cream w. curacao, cov. w. spun sugar.

W. Wilson, Cold peach poa. on banana ice cream cov. chantilly cream w. orange water ,studded w. golden leaves.

Zelma Kuntz, Cold, poa. in silver timbale, cov. w. raspberry pu. w. chantilly cream sprinkled w. praline.

ENTREMETS MISCELLANEOUS

(Entremets Divers)

Abbreviations (head sweet dishes)

Bavaroise

Bavaroise, Composition 1 lb. sugar, beat well 16 egg yolks, 1 qt. milk, vanilla, ¾ ounes gelatine, cook without boiling, strained stir when cold, add 1 qt. whipped cream, 4 ounces sugar, flavor with fruit, add ½ ounce more gelatine and 5 gills fruit. Bavaroise w. syrup, 5 gills pu, of fruits. 5 gills syrup, 30 degrees, juice of 3 lemons, 1 ounce gelatine, ½ qt. whipped cream, put in mould.

Beignets or Fritters

Beignet de Fruit or fritters. Comp.: Steeped in liquor and sugar, dipped in frying batter, fried, glazed w. sugar. All fruit fritters same style.

Beignets de Crème or Cream Fritters. Comp. 1 lb. flour, ½ lb. sugar, 3 ounces butter, salt, 24 egg yolks, 8 eggs 2 qt, milk, cooked, flavor, cooled on flat pan. Cut, breaded English style, fried, sauce chocolate, fruit, etc.

Beignet Soufflé or Cream Puff paste. Comp.: 1 qt. water ½ ounce sugar, ¼ ounce salt, 1¼ lb. flour, 6 ounces butter. Cooked dry, add 16 eggs, beat w. one egg, at time make nut size, cook in hot grease. Cooked slowly, Surprise, fill w. jam or divers cream.

Beignets Viennois or Vienna Fritters. Comp.: 1 lb. flour 6 ounces butter, ½ ounce yeast, 6 eggs, ½ ounce salt, ¾ ounce sugar, same brioche rolled, gar. fruit or jam cover. Let rise. Hot grease. Powderer sugar, cold dipped in syrup, flavor.

Blanc Manger

Blanc Manger, Comp.: 1 lb. peeled and pounded comp. almonds. 1 quart water, and 1 gill of cream. Strain in cloth ,add 8 gills, almond milk, 1 lb sugar, 1 ounce gelatine dissolved, flavor with fruit or liquors, kirsch kummel, rhum, chartreuse, etc..

Rubanné, Comp: Layer w. divers colors, divers styles. (See Bavaroise).

Charlotte

All moulds surrounded w. divers biscuits or sliced bread according to name. Arlequine fil. w. divers comp. bavaroise. Carmen surrounded w. gaufrette, fil. bavaroise w. fruit, layer w. tomato marmalade and sweet-peppers, 3 ounces preserved ginger in dice. Chantilly, surrounded w. gaufrette whipped cream, sugar and vanilla, dec. pink on top. Montreuil biscuit, fil. w. bavaroise w. fresh sliced peaches or ½ poa. Opera surrounded w. palmer biscuits fil. w. bavaroise comp. vanilla, chestnut purée w. fruit salp. steeped maraschino. Plombiere biscuit fil. ice cream plombiere. Renaissance surrounded w. genoise pink and white, fil. w. bavaroise comp. w. vanilla w. fresh fruit salpicon steeped w. kirsch, when taken out of mould add one slice of pineapple dec. w. fruit on top. Russe biscuit

lady fingers fil. w. ordinary bavaroise. Same fil. w. cream, fruit, chocolate, orange, etc.

Cream

Divers cream, Custard 1 qt. hot milk, 6 ounces sugar, 5 eggs and 5 yolks, flavor, put in small earthen pot. baked, Café, Chocolate, Vanilla, etc. Caramel, mould lined w. blond caramel. Créole bavaroise w. vanilla rice, add pineapple in dice and whipped cream. Florentine caramel w. burned almonds, whipped cream around, sprinkled pistachio. Fruit, Chantilly cream, add fruit or purée. Opéra, caramel in border, center fill. Chantilly cream, sprinkled violets, strawberries around. cov. spoon sugar. Renversé, unmold divers style, café, chocolate, 1 qt. milk, 10 ounces sugar, 4 eggs, 8 yolks. unmold after cold. Viennois, mixed w. caramel syrup and frangipane made w. ½ flour, 1½ qt. milk, 4 eggs, 8 yolks, 4 ounces butter, vanilla. Chantilly all fresh cream whipped, add sugar and flavor.

Crèpes

Crèpes, Pancake (French term for plain pancake). Comp. 1 lb. flour, 5 ounces sugar, salt, 12 eggs, 1½ qt. milk, 3 ounces butter, flavor, put in small pan w. butter, turn over.

Couvent (du) Comp. in pan sprinkled w. pears, cut in dice.

Gancel (See "Rêve").

Georgette, Comp. in pan sprinkled w. pineapple in dice.

Gil-Blas, Comp. when cooked. spread w. butter, work well w. powdered sugar, fine champagne brandy, hazelnut butter and lemon juice, folded in four.

Hortensia, Comp. gar. w. sweet cottage cheese w. orange juice, cov. same, baked.

Monte Cristo, Comp. gar. w. jam, rolled cov. w. whip-cream mixed chopped walnuts, sprinkled w. pistachio, powdered sugar, glazed.

Normande, Comp. in pan w. apples sliced very thin.

Pannequets, French term for crèpes, filled divers jam or cooked cream, powdered sugar and glazed.

Parisienne, Comp. add 3 gills cream, orgeat syrup and crushed macaroons.

Paysanne, Country style, comp. w. orange water, plain.

Russe, Russian comp. mixed w. crumbs of lady fingers steeped w. kümmel and brandy.

Suzette, Comp. add curaçao and mandarin orange, buttered same "Gil-Blas," folded in four.

Rêve (un), Comp. spread w. almond butter rolled, put in chafing dish, cov. w. syrup made w. reduced orange juice, add sweet butter, and chartruese.

Soufflé (en), Crèpes cov. apricot jam in silver timbale one layer pancake and one of soufflé composition, baked 15 to 25 minutes according to size, glazed.

Surprise, Cov. w. meringue, divers style.

Croquettes

Fruit, Comp. fruit salpicon or pur. thi. w. frangipane cream, breaded English style, fried, divers sauce.

Marrons, Chestnut purée, one chestnut in center, purée thi. w. 5 eggs yolks and 1½ ounces butter, per pound, breaded English style, fried, divers sauce.

Riz (Rice), Scalded, drained, add sugar, milk, vanilla, salt, cooked 25 minutes, thi. w. egg yolks, breaded English style, fried. Divers sauces, same tapioca, farina, vermicelli, macaroni, etc. raisins, candies and fruit optional.

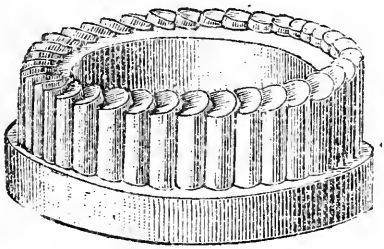
Croutes (Crust)

Slices of divers biscuits or bread powdered w. sugar, browned in oven, dressed crown shape, fruit between or on top according to name. Pineapple, peaches, strawberries, Lyonnaise, etc. syrup or flavor according to fruit.

Jelly (See Gelées article)

Ripe fruits, currants, raspberries or strawberries according to desire, strained w. 1 gill water, per 1 lb.

filtered, 1 qt. juice, 12 ounces sugar, 1 ounce gelatine or more, for apricots, peaches, prunes, etc. For oranges, madarin, lemons w. zest of peel. Rubanne, divers colors.



Mould for Fruit Jelly

Macédoine (Mixed Fruits)

Fresh mixed fruits, w. wine or liquors, cooked salpicon for garnishings and salads, etc. or divers compote according to name.

Mont Blanc

Whipped cream w. flavoring extract to imitate mountain gar. with fruit, rolled in divers colored sugar or bordered chestnut purée, strained, made in vermicelli shape.

Œufs à la Neige (Snow Eggs)

Whipped whites of eggs very stiff, add powdered sugar, poached on vanilla milk, turn when cooked, drained, cov. w. cream sa. (See Sa. entremets) in mould same Bavaroise. Floating Island on slice biscuit cov. sa. or whipped cream sprinkled w. pistachio. Religieuse, Nun style covered w. spoon sugar.

Omelettes

For jam omelette use 3 eggs per person, salt, sugar, beat, rolled, gar. inside w. jam or jelly, powder w. sugar, glazd w. red hot iron, sprinkle w. powdered sugar, pour liquor over, burn. Soufflées ½ lb. powdered sugar, work well w. 3 egg yolks 15 minutes, whip 10

whites very hard mixed and dressed on oven dish dec. baked according to size 10 to 20 min., flavor with vanilla or orange liquors, put little fecula if not served immediately. Surprise or Alaska, ice cream on biscuit, cov. and dec. w. comp. soufflé omelet, baked quickly, divers styles. Créole ice cream, pineapple, Jamaique ice cream w. rum, Elizabeth vanilla ice cream w. candied violets, cov. w. spoon sugar, Moka café ice cream, Islandaise w. dry coruncopia biscuit in center, fill. last minute w. rum or brandy, burn on table, divers styles.

Puddings

Amandes, Comp. almonds, 3 ounces butter, 3 ounces sugar, 3 ounces flour, 3 gills of almond milk, thi. w. 5 egg yolks, 5 whipped whites of eggs very stiff in mould sprinkled almonds, sabayon w. orgeat.

Américain, Comp. 2 ounces fresh bread crumbs, 3 ounces brown sugar, 3 ounces flour, 2 ounces beef marrow, 2 ounces beef fat, 3 egg yolks, 1 egg, 3 ounces candied fruit in dice, orange and lemon peel, rum or brandy, in mould, cooked in bain-marie or steam, sabayon rum or hard sauce w. rum.

Anglais (English style) Comp. 2 ounces butter, 2½ ounces sugar, 4 ounces chopped almonds, 1 egg, 1 yolk, ½ gill cream, salt, orange water, in dish, baked, or roly pudding (see Pudding roulé).

Bohémienne, Cold, small pancake fil. w. candied fruit salpicon, thi. marmalade in border mould fill. w. custard comp. unmould, cold, sabayon sauce.

Brésilien, Comp. tapioca, in mould lined w. caramel.

Cabinet, Same comp. for cream, mould lined lady fingers or layer, w. fruit salpicon, baked in bain-marie, divers sauce.

Crème, Cream comp. 1 qt. hot milk, 10 ounces sugar, 4 eggs, 8 yolks, vanilla, whipped, in mould, cooked in bain-marie, 50 min. per quart, same used for custard. divers sauces, flavor.

Custard, Comp. same Cream pudding.

Diplomate, In cylindric mould dec. w. candied fruit fill. biscuit dipped w. kirsch, raisins and layer Bavaroise comp. w. vanilla, unmould gar. around with fruit compote panachés, sabayon sa. w. champagne.

Ecossais, Comp. French bread pudding (Pain à la Française) add fresh fruit in season 5 ounces per quart, raspberries w. currant sa.

Indienne, Comp. pudding soufflé, add 2 ounces of ginger candies in dice, cream sa. w. ginger.

Malakoff, Comp. light Bavaroise w. double cream and fruit purée, biscuits between sabayon sa.

Mousseline, Comp. ½ lb. butter, ½ lb. sugar, work well 20 egg yolks, use 1 yolk at a time, cook without boiling, mixed w. 14 whipped whites in mould fill. half, poached in bain-marie 30 minutes, sabayon or fruit sa.

Nesseirode, Comp. See Crème Anglaise sa. add chestnut purée w. candied fruit salpicon, whipped cream in proportion in mould and close w. butter around, frozen, unmould, gar. w. chestnuts dipped in chocolate.

Pain à l'Anglaise, Bread English style, buttered, sugar, w. currants, same comp. cream custard or dish, baked.

Pain à la Française, Bread French style, 10 ounces fresh bread crumbs, dipped in milk, ½ lb. sugar, 4 eggs, strained, add 4 whipped whites in mould, poach in bain-marie, sabayons sa.

Pain à l'Allemande, Bread German style, 12 ounces bread crumbs, dipped in wine cinnamon, 6 ounces brown sugar, strained 4 eggs, 6 yolks, 5 ounces melted butter, 4 whippd whites poached, fruit sa.

Plum Pudding, Comp. 1 lb. sugar, 1 lb. bread crumbs, ½ lb. beef suet, ½ lb. flour, ½ lb. apples, ½ lb. altogether of malaga raisins and currants, 2 ounces altogether of preserved fruit, orange lemon and citron cut in dice, 2 ounces ginger, 4 ounces chopped almonds, ½ lb. brown sugar, juice and chopped peel, ½ lemon, 1½ ounces spices, 3 eggs, 1½ gill of rum, put in bag, cook in boiling water 4 to 5 hours, serve w. sauce or liquor or burned. Mince meat same comp. no flour, add cooked beef, brandy and sherry, put in jar for one month. Use for pie or tartelet.

Riz, Rice or cottage English style. Rice scalded, cooked w. milk, sugar and sweet butter in dish, cook

soft, baked, or French (see Riz Croquette) add 15 whipped whites of eggs per pound of rice, in mould, baked. Divers sauces.

Roulé (Rolly Pudding) Comp . 1 lb. flour, 12 ounces chopped beef suet, 1½ ounces sugar, water, cover roll w. jam, roll in cloth, tie, cooked in steam or boiling water according to size, fruit sauce.

Saxon, Comp. soufflé w. rye bread crumbs mixed.

Soufflé (Puff) Comp. 3 ounces butter, 3 ounces sugar work, 3 ounces flour, 3 gills milk, salt, cooked same panade, 5 eggs, 5 whipped whites of eggs in mould. Baked in bain-marie, sabayon sa.

Tapioca, Semoula, vermicelli, comp. ½ lb., 1 qt. milk, 4 ounces sugar, salt 3 ounces butter, cook 25 to 30 min. thi. 6 egg yolks, 4 whipped whites, baked in bain-marie, sabayon, fruit sa. etc.

Rissoles

Salpicon of fruit, cream, etc. on round of thin puff, paste and fold, fried or baked, sprinkled w. sugar, divers styles.

Soufflés

A la Crème, Crème comp. 1 gill milk, 1 ounce sugar, ¾ ounce flour or fecula, ¼ ounce butter, cooked thi. 3 egg yolks, add 3 whipped whites, put in silver casserole, buttered and baked in moderate oven, according to size.

Aux Fruits, Fruit comp. 1 lb. sugar, cooked 40 degrees, add 12 ounces purée of fruit. Mix 10 whipped whites, fill silver timbale, cook in moderate oven.

Amandes, Comp. cream soufflé w. almond milk, add 2 ounces chopped almonds browned.

Avelines, Hazelnuts, comp. cream soufflé w. 2 ounces chopped hazelnuts browned in milk.

Camargo, Comp. cream w. mandarin and hazelnuts layer of biscuit dipped in curacao.

Chocolat, Cream comp. w. chocolate.

Curaçao, Comp. cream, add orange peel and caraçao.

Elizabeth, Comp. cream w. crushed macaroons dipped in maraschino and kirsch, add ½ ounce candied violets, cov. spun sugar.

Javanais, Comp. cream w. tea w. 1½ ounces chopped pistachio per gill of tea.
Liqueur, Comp. cream or fruit w. liquor you desire.
Lucullus, Comp. cream cooked in center of savarin dipped w. kirsch.
Palmyre, Comp. cream w. layer of lady fingers dipped in anisette.
Praline, Comp. cream w. burned almonds, chopped almonds, sprinkled on top.
Rothschild, Comp. cream w. fruit salpicon steeped w. eau-de-vie-dantzig, when cooked garnish with strawberries around or preserved cherries.
Royale, Comp. cream, add biscuit dipped in kirsch and salpicon of fruit.
Vanille, Comp. cream w. vanilla.
Violettes, Comp. cream ,add candied violets, when cooked border with violets.
Yvette, Comp. cream w. creme Yvette.

Subrics

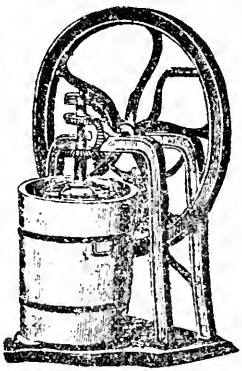
Composition, 4 ounces farina, ½ qt. milk, 3 ounces butter, mix well, cook slowly in oven, 25 minutes, thi. w. 6 egg yolks, put in pan ½ inch thi. when cold, cut ring w. hole in center fried in butter, fil. center w. curant jelly.

Timbales

All timbales made of divers paste, filled and garnished according to article. D'Aremberg, brioche paste, fil. pears, apricots and marmalade unmould, fruit sa. Bourdaloue dry paste, add 4 ounces chopped admonds, filled compote of fruit covered. Baked, unmould, apricot, Marie-Louise timbale in genoise emptied, filled salpicon, peach and cherries, peaches, cherries, pineapple on top, Montreuil emptied biscuit gar. w. peaches, dec. w. point of pink meringue, peach sa. w. kirsch. Montmorency timbale, brioche paste, emptied, ffl. w. cherry compote, syrup w. kirsch. Parisienne timbale brioche paste emptied fil. w. fruits cut in quarters, cooked syrup w. vanilla, pineapple, raisins, almonds, angelica thi. w. apricot puree w. kirsch. (Note.) All exterior of timbales should be decorated.

ICE CREAM (Glace)

There are a great many different kinds of ice creams, and with the machines of today, anybody can make it. Ice creams can be eaten without any danger if they are prepared with natural substances, but are dangerous if any artificial coloring is put in.



Ice Cream Machine

(How to make Ice Cream)

When the composition of the ice cream is ready, put in the freezing case of the machine and close tight, fill the pail with chopped ice and add rock salt. Ice cream to be good should be smooth and soft. Be careful when opening the freezer to wipe the cover, so no ice nor salt will fall in. Follow well the instructions to obtain good results. (Note). Syrups should be from 16 to 22 degrees of density according to kind of fruit or liquor used.

Ice Cream, Divers Compositions

Americain, Comp. Horton's style, 4 qts. condensed milk, 4 ounces gelatine (dissolved), 7 lbs. sugar, divers essence and colors. Do not use frozen eggs, moula in form of brick.

Amandes, "Almonds" Pounded burnd almonds w. vanilla ice cream or divers ice cream compositions.

Anglaise "French term for ice cream composition". Comp.: 1 qt. milk, 1 lb. sugar beat w. 16 egg yolks, cook without boiling, vanilla. Also for cream sauce.

Biscuit, Comp.: 12 egg yolks, beat in bain Marie, when cooked whip until cold, add ½ lb. Italienne meringue (8 whipped whites per 1 lb. sugar) ½ qt. whipped cream, flavor according to name.

Bombes, Comp.: 32 yolks, 1 qt. syrup, 28 degrees cold, cook without boiling, whip until cold, add 1½ qt. whipped cream, flavor, fill mould w. comp. make bomb shape, lined, divers varieties according to name.

Commercial, Comp. 2 qts. milk, 2 qts. cream 1¾ lbs. sugar, 3 ounces cornstarch or arrow root, 4 eggs cooked, if you do not use eggs add 2 ounces gelatine dissolved, 18 degrees frozen, in machine.

Crème "French Ice Cream". Comp.: 10 ounces sugar, beaten w. 10 egg yolks, 1 qt. boiling milk w. vanilla, cook without boiling, stir until cold, to make it more rich, add sugar and yolks. Divers styles w. almonds, cafe, chocolate, pistachio, etc., according to article, frozen in machine.

Crême for Mousse, Comp.: syrup 35 degrees cold, flavor, liquor or puree of fruit, add double whipped cream, very hard in mould frozen.

Crème for Mousse Anglaise, Comp.: ½ qt. milk, 16 egg yolks, 1 lb. sugar, cook without boiling, add ½ qt. fresh cream and ¾ ounce adraganth gum dissolved, 5 gills of puree of fruit whipped on ice in mould and frozen 3 hours for apricots, anisette, café, chocolate, strawberries ,or liquors, kirsch, rhum, orange, rose, violet, vanilla etc.

Delmonico, Comp.: 1 gallon cream, 25 egg yolks, 2 lbs. sugar, vanilla, cook without boiling, frozen in machine creamed.

Française, French style (See French Ice Cream, Delmonico or Anglaise).

Florentine, Comp. 1 qt. comp. parfait, café w. infusion 2 cloves, 2 coriander seeds, 1 stick cinnamon in glass of kirsch, 1 glass syrup 32 degrees, mould freeze 2 hours. (See Parfait Comp.)

Fruits Water Ice. Comp.: All ice Italian style, made w. syrup 18 to 22 degrees, according to fruit, add lemon juice or orange apricot 18 to 19 degrees, pineapple 18 to 20 degrees, bananas 20 to 21 deg. cherries 21 deg. lemon or orange 22 deg. strawberries 16 to 18 degrees, madarine 21 deg., melon 22 deg., peaches 18 to 19 deg., pears 22 deg., prunes 20 deg., raisins 20 deg., violets or rose ½ lb., petals infused 10 minutes w. 8 gills boiling syrup, 20 to 21 deg. frozen.

Granités, Comp. syrup w. fruit juice only 14 deg.

Italienne, Comp. same fruit water ice.

Liqueurs, Comp. syrup, 18 to 22 deg. Add liquor and lemon juice.

Marquise, Comp. sorbet 17 deg. w. strawberries, pineapple, kirsch, add whipped cream very hard.

Mousse, Fruits comp. syrup, 35 deg. cold, flavor, add liquor or puree of fruit, double whipped cream very hard, frozen in mold.

New-York, Comp. 2 qts. milk, 2 gills cream 1¾ lb. sugar, 16 egg yolks, vanilla, cook without boiling, 18 degrees.

Norvégienne, Comp. 3 gills vanilla syrup 32 deg., ¼ qt. fresh cream, 2 whites of egg beaten w. milk, mixed and strained, frozen raw, half frozen, add 1 glass maraschino.

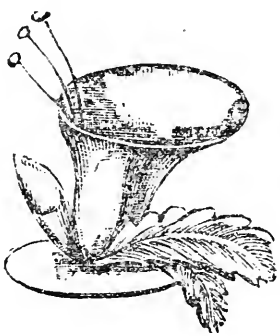
Parfait, Comp. 32 egg yolks, 1 qt. syrup 28 deg. cold, cooked same cream, strained, whipped on ice until cold, add 1 gill rum or brandy in special parfait mould, freeze 2 hours. Parfait is made only w. café, new style w. vanilla, chocolate, strawberries, raspberries, etc. add whipped cream according to quantity.

Philadelphia, Comp. 1 gallon cream 1½ lbs. sugar, 4 eggs mixed and frozen, 19 deg. w. pineapple, 18 to 20 deg. banana, 20 deg. chocolate, praline, vanilla, etc.

Plombière, Comp. divers ice cream w. salpicon of fruit Water ice, same.

Praline see Amandes, or pounded praline.

Pudding, Comp. cream, French ice cream (Anglaise) Castries mould lined w. vanilla ice cream, fil. bomb comp. and biscuits dipped w. anisette, layer w. mandarine, ice cream, covered, freeze 2 hours unmould sprinkle red praline, mandarine syrup frozen separately. Marie Rose mould, bottom rolled w. gaufrette, filled w. strawberry mousse center fil. bombe comp. vanilla and praline, close, freeze 2 hours, chocolate sauce served separately. Miramar mould fil. biscuit dipped in chartreuse, layer w. sliced pineapple and mandarine quarter fil. w. bombe comp. and pomegranate w. kirsch closed, frozen 2 hours. Vanilla. syrup, Nessebrode (See Entrements). Seymour, mould lined w. sliced brioche dipped in cream w. kirsch, sliced peaches pears and Bar-le-Duc currants, alternated w. bombe comp. in color of pink, close freeze 2 hours.



Fancy Sugar Flower for Punch or Sherbet

Punch, Comp. syrup 22 deg. add champagne or white wine brought to 17 deg. lemon juice and 2 oranges frozen hard, add one quarter of volume of Italienne meringue and 1 gill of rum.

Sorbets, syrup 15 degrees liquor and fruit juice only, frozen add one quarter of volume Italienne meringue or whipped cream,mixed lightly the sorbet w. liquor.

Bonanza orange, lemon, holland gin. Cardinal, port, orange, cognac, colored pink. Frozen egg-nog, vanilla, rum, brandy, grated nutmeg on top. Imperial, lemon, champagne maraschino arrack pineapple in dice. Lalla rookh vanilla, rum, sherry. Milk cream, sugar, same granite w. rum, brandy, nut-meg on top. Newport, cherries, add kirsch and sherry, Regence tea, rum and orange water. Russe, green tea, lemon juice, curacao and vodka.

Spoons, Comp. syrup 20 degrees, add Italienne meringue double of sorbet w. white wine, champagne etc. very light and frothy, generally w. fruit in glass, hot, same sabayon w. liquor and white of eggs beaten quickly.

Soufflés, Comp. mousse or 10 whipped eggs, add 1 lb. sugar cooked, the blow, 37 deg. cold, flavor, add ½ qt. cream, in case or timbale fil. w. comp. one inch high, surrounded w. paper in box.

Standard, Comp. 1 gallon cream, 1¾ lbs. sugar, vanilla frozen. Note.—Do not work too much, as it will turn to butter.

Biscuits Glacés

Note.—Comp. biscuit; serve in fancy paper cases, in small bricks "surprise" cabbage or lettuce, etc. (See Biscuit, Comp. ice cream).

ABBREVIATIONS

Apr.—apricot. **Bot.**—bottom. **Bu Alm.**—Burnt almonds. **Choc.**—chocolate. **Cov.**—covered. **Comp.**—composihtion. **Dec.**—decorated. **Gar. w.**—garnished with. **Li.**—lined. **Liq.**—liquor. **Pine.**—pineapple. **Pist.**—pistachio. **Rasp.**—raspberry. **Sa.**—sauce. **Straw.**—strawberry. **Van.**—vanilla **w.**— with.

Benedictine. Bottom straw. layer of biscuit soaked in benedictine in center, and candied violets on top.

Excelsior, Bot. van. lady fingers dipped in maraschino, cov. w. rasp. lemon and pistachio

Maire, Layer of van. ice cream between two wafers maire, in cases.

Marquise, Bot. kirsch and straw., double layer.

Mont Blanc, Bot. flavored w. rum, center chestnuts, top van. w. bu. alm.

Napolitaine, Bot. van. center straw. top van. w. bu. alm.

Princesse, Comp. bu.-alm. and shredded alm. around dec. w. mandarine and van.

Sigurd, Bot, straw. top pistachio, sliced biscuit, cut in rectangle between two English wafers dry.

Tortoni, Bot. van. w. apricot jam and dipped biscuit w. macarons on top in cases.

BOMB ICE CREAM (Bombes et Glaces)

REMARKS:—Bombs are formed in moulds, first lined with ice cream or Italian ice, and then filled with bomb composition as indicated; unmold before serving. Where the term "garnish with" (gar. w.) is used, it means garnish (fill) with the Bomb Composition of the article named.

Fancy Ice Cream, Bomb Shape

Aboukir, Li. w. pistachio fil. w. bu.-alm. and chopped pistachio.

Abricotine, Li. w. apricot, fil. w. apricots and layer of marmalade w. kirsch.

Aficaine, Li. w. chocolate fil. w. apricots.

Aïda, Li. w. straw, fil. w. kirsch.

Alaska, Ice cream cov. w. meringue, baked quickly. (See omelet surprises entrements miscellaneous).

Alhambra, Li. w. van. fil. w. straw. gar. w. straw steeped in kirsch around.
America, Li. w. anisette fil. w. pomegranate (grenadine)
Americaine, Li. w. straw. fil. w. mandarin, dec. w. pist. ice cream.
Andalouse, Li. w. apricot fil. vanilla.
Batavia, Li. w. pineapple fil. straw. w. ginger in dice.
Bombes, All bombs. (See comp. divers styles) according to name.
Bourdaloue, Li. w. vanilla fil. anisette, candied violets on top.
Brésilienne, Li. w. pineapple fil. van. w. pineapple cut in dice w. rum.
Camargo, Li. w. café fil. vanilla.
Carmagnole, Li. w. straw. fil. champagne and cherries.
Cardinal, Li. w. currants and raspberries, flavor, fil. w. vanilla w. bu.-alm.
Carnot, Li. w. raspberries fil. maraschino, sabayon w. kirsch around.
Ceylon, Li. w. tea, fil. rum.
Châteaubriand, Li. w. apricot fil. vanilla.
Clarence. Li. w. pineapple fil. violets.
Columbia, Li. kirsch, fil. pears dec. w. cherries around.
Coppelia, Li. w. café fil. w. bu.-alm.
Czarine, Li. w. van. fil. w. kummel dec. w. candied violets around.
Dame Blanche, Li. w. van. fil. w. milk of almonds.
Danicheff,
Daniel Rahot, Li. w. hazelnut layer pistachio fil. w. apricots and peaches cut in dice steeped w. maraschino.
Diable Rose, Li. w. straw. fil. kirsch w. cherries.
Diplomate, Li. w. van. fil. w. maraschino and fruit salpicon.
Duchesse, Li. w. pineapple fil. w. pears w. kirsch.
Fanchon, Li. w. bu. alm. fil. kirsch and candy made in shape of coffee beans.
Fedora, Li. w. orange fil. w. bu.-alm.
Florentine, Li. w. raspberry fil. w. chantilly cream and bu.-alm.
Formosa,, Li. w. van fil. straw. w. whole strawberries.
Francillon, Li. w. café fil. w. fine champagne.

Frou-Frou, Li. w. van. fil. rum w. fruit salpicon.
Gismonda, Li. w. bu.-alm fil. anisette and white currants.
Ginger, Li. w. van. fil. w. ginger in dice.
Gladstone, Li. w. ginger fil. w. angelica and ginger in dice.
Grande Duchesse, Li. w. pears fil. w. chartreuse.
Havanaise, Li. w. café, fil. van w. rum.
Hilda, Li. w. hazelnuts fil. chartreuse and bu.-hazelnuts.
Hollandaise, Li. w. van. fil. w. curacoa.
Jaffa, Li. w. bu.-alm. fil. w. orange
Japonaise, Li. w. peach, fil. mousse, flavor w. tea.
Jeanne d'Arc, Li. w. van. fil. chocolate w. bu.-alm.
Joséphine, Li. w. café, fil. w. pistachio.
La Vallière, Li. w. bu.-alm. fil. w. raspberries, unmould gar. w. sticks of pulled sugar, mint flavor.
Madeleine, Li. w. almonds fil. van. w. kirsch and candied fruit.
Maltaise, Li. w. orange fil. w. chantilly cream w. madeira.
Maréchale, Li. w. straw. fil. alternate layers of pistachio, vanilla and orange.
Margot, Li. w. almond fil. pistachio dec. van.
Marie Louise, Li. w. raspberries, fil. w. vanilla.
Marquise, Li. w. apricots fil. w. champagne.
Mascotte, Li. w. peach fil. kirsch cov. spun sugar.
Mathilde, Li. w. café, fil. w. apricots.
Médicis, Li. w. van. fil. chantilly w. pistachio.
Méphisto, Divers bombs fil. w. dry biscuit in center, divers liquors and burnt on table.
Mercedès, Li. w. apricots fil. w. chartreuse.
Mignon, Li. w. apricots fil. hazelnuts.
Miss Helyett, Li. w. raspberries fil w. vanilla.
Miss Maud, Li. w. pineapple fil. straw w. ginger in dice.
Mogador, Li. w. café fil. kirsch.
Moldave, Li. w. pineapple fil. curacao.
Montmorency, Li. w. kirsch, fil. w. cherries, dec. w. candied half cherries.
Moscovite, Li. w. kummel fil. almonds and candied fruits.

Mousseline, Li. w. straw. fil. w. chantilly w. straw. puree.

Nabab, Ii. w. bu.-alm. w. fine champagne and candied fruits.

Napolitaine, Li. w. bu.-alm. fil. straw. ice.

Nelusko, Li. w. bu.-alm. fil. w chocolate.

Néron, Li. w. caramel, fil. w. van. mousse and small chocolate balls, cov. w. meringue, rum and bu.-almonds.

Nesselrode, Li. w. vanilla fil. w. chantilly cream mixed w. puree of chestnuts.

Odette, Li. w. wan. fil. chantilly cream w. bu.-alm.

Orientale, Li. w. ginger fil w. pistachio.

Patricienne, Li. w. van fil. w. chocolate w. bu. alm.

Petit-Duc, Li. w. straw. fil, hazelnuts w. red currants.

Pompadour Li. w. asp. fil, pomme-granate.

Praliné, lin. w. vanilla mix w. bu.-almond or sprinkled w. pounded pralines.

Prophète, Li. w. straw, fil. w. pineapple.

Richelieu, Li. w. rum. fil. café dec. w. candy made in shape of coffee beans.

Rosette, Li. w. van. fil. chantilly cream, sprinkled w. red currants.

Royale, Li. w. kirsch, fil. chocolate w. bu.-alm. praliné.

Russe, Li. w. van. fil w. chantilly and puree of chestnuts.

Saint-Laud, Li. w. raspberries fil. musk melon w. chantilly cream.

Saint-Laurent, Li. w. bu.-alm. fil. w. cooked skin of milk, browned, mixed w. mousse van.

Santiago, Li. w. café, fil. w. pistachio.

Selika, Li. w. bu.alm. fil. w. curacao.

Skobeleff, Li. w. vodka fil. w. chantilly and kummel.

Strogoff, Li. w. peach fil. w. champagne.

Succès, Li. w. apricot fil. w. chantilly cream w. kirsch and apricot in dice.

Sultane, Li. w. chocolate, fil. w. chantilly cream w. bu.-alm.

Surprise, Same Alaska or cov. w. meringue or stuffed w. surprise according to name.

Suzanne, Li. w. rum colored pink, fil. w. van. w. red currants.

Tortoni, Li. w. bu.-alm. fil. w. café and candy made in shape of coffee beans.

Tosca, Li. w. asp. bu.-alm. fil. w. pink champagne border w. lemon ice.

Trocadero, Li. w. orange and candied orange peel cut in dice fil. chantilly cream, candied orange around.

Tutti Fruitti, Li. w. straw. fil. lemon ice in candied fruit cut in dice.

Valencia, Li. w. straw. fil. chantilly and raspberries.

Valérien, Li. w. van and bu.-alm. fil. w. chantilly apricut jam and kirsch.

Vénitienne, Li. w. half van. and half straw. fil. w. chantilly w. kirsch and maraschino.

Victoria, Li. w. straw. fil. w. plombière.

Westphalienne, Li. w. pumpernickel fil. w. chantilly and walnuts.

Zamora, Li. w. café fil. w. curacao.

Cup garnis (Divers)

CUPS (Coupes)

Cups are ice creams combined together with either chantilly cream, or fruit, served in crystal glasses.

(Abbreviation same as for for bombs.)

Antigny, Fil. w. straw. add fresh cream, ½ peach, vanilla on top, cov. w. spun sugar.

Bébé, Fil. w. half pineapple, half raspberry cov. w. chantilly w. straw. candied violets on top.

Clo-Clo, Fil. w. van. and steeped macaroons w. kirsch candies chestnuts in center chantilly cream around.

Dame-Blanche, Fil. almonds ½ peach turn over fil. w. white Bar-le-Duc currants, lemon ice around.

Denise, Fil. w. café, sprinkled w. liquors bonbons, cov. w. chantilly cream.

Edna May, Fil. van. cherry jelly on top.

Elisabeth, Fil. w. preserved cherries in kirsch, cov. w. chantilliy cream.

Emma Calvé, Fil. w. van bu. alm. mixed w. cherry salpicon, cov. w. pu. of raspberries.

Eugénie, Fil. w. van. and glazed chestnuts, cov. chantilly cream sprinkled w. candied violets.

Favorite, Fil. w. van. kirsch w. maraschino, border w. pineapple ice cream, chantilly in center w. straw. puree.

France Star, Fil. w. raspberry mousse, fruit ,salpicon, cov. chantilly, border steeped straw. w. kirsch.

Germaine, Fil. w. van. cherries and kirsch cov. w. chestnut pu. border chantilly cream.

Gressac, Fil. w. van. and macarons, one half of peach turn over fil. w. currant jelly, border w. chantilly cream.

Jacques, Fil. vertically w. straw. and lemon candied fruit or fresh fruit, salpicon w. kirsch. (Do not mistake for St. Jacques.)

Malmaison, Fil. w. van. peeled muscat grapes, cov. w. spun sugar.

Melba, Fil. w. van. poached peach w. vanilla on top cov. raspberries, puree, sprinkled w. macarons.

Mexicaine, Fil. w. madarine w. pineapple cut in dice.

Mireille, Fil. w. ½ van. ½ currant cov. chantilly and spun sugar.

Petit-Duc, Fil. w. vanilla ½ peach turned over fil. w. Bar-le-Duc jelly border w. lemon ice.

Sans Gêne, Fil w. van. center w. currants cov. chantilly cream.

Tutti Frutti, Fil. w. fruit salpicon, kirsch and maraschino, a layer of straw and pineapple between, lemon on top.

Vénus, Fil. w. van. peach in center cov. w. chantilly, fresh straw, around on top. (Note).)— There are a great many different varieties for cups according to name of ice cream or fruit you use.

FANCY ICE CREAM (Glaces de Fantaisie

Alhambra, In mould Madeleine shape, lined van. center fil. chantilly add fresh straw, flavor with kernel of peach.

Carmen, In fluted mould, 3 ices straw. van. café.

Castries, Mould bomb shape, lined vanilla, alternate each layer w. biscuit imbibed in anisette, mandarine and grated chocolate, fil. w. van. unmould, sprinkled red praline, mandarine syrup served separately.

Comtesse Marie, Special mould, lined straw, center van. dec..

Dame Jeanne, Mould, Madeleine lined vanilla, center, chantilly w. orange water, w. bu.-alm..

Dora, Mould madeleine lined w. van. center chantilly w. kirsch add pineapple in dice, and Bar-le-Duc.

Fleurette, Square mould, lined straw, and pineapple, dec. lemon ice.

Francillon, Square mould, lined café, fil. w. fine champagne ice cream.

Fromage, All ice creams in conical mould shape fluted with variegated colors of ice cream (See Parfait comp.)

Glaces, Large ice cream in form of different subjects also small form, made of all kinds of ice cream, unmould, and keep in special freezing box.

Iles (des), Mould Madeleine, lined van. filled pineapple.

Madeleine, In mould, fil, van. add. chantilly cream and fruit salpicon.

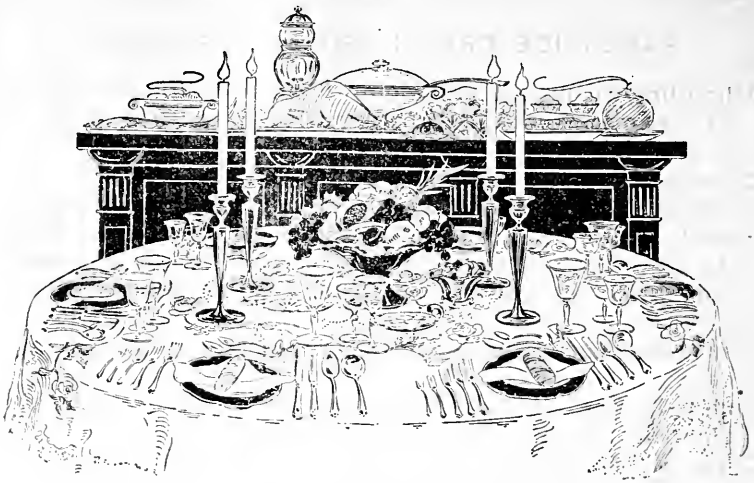
Marie-Rose, Mould Charlotte, bottom gaufrette fil. w. straw. gar. comp. bomb w. praline, chocolate sa. separately.

Marie Thérèse, Mould Madeleine, lined chocolate, fil. cream chantilly w. vanilla, gar. pineapple aroud.

Miramar, Mould Madeleine, gar. biscuit w. chartreuse alternate w. pineapple, fil. bomb comp. w. pomegranate.

Meringue, Glace Meringue, shell fill. divers ice cream.

Plombière, Mould Parfait fil. w. divers ice cream and fruit salpicon, layer w. apricot marmalade.



The Dinner Table

RECEPTION AND TABLE (Réception et table)

The host and hostess should be ready to receive their guests, one quarter of an hour before the time announced.

Each guest should be received with the same gracious hospitality. The host and hostees and the persons invited to receive with them, should introduce the guests. A few minutes before dinner an appetizer should be served in the drawing room. The host should offer his arm to the lady in whose honor the dinner is given or to the elder lady of the party. The hostees then should take the arm of the gentleman in whose honor the dinner is given or to the elder gentleman present. The host should not be seated until after all of the guests. The names are written either on a card or upon the menu. The placing of the guests at the table require particular attention. The host should have at his right and left the two ladies most honored, or the two elder ladies present. The hostees should proceed in the same manner. The lady and gentleman should be seated alternately. There are no

absolute rules as to the luxury of the service as it depends upon circumstances. The host and hostees should do every thing to make their guests feel at home, and above all show a great deal of tact.

THE SERVICE (Le Service)

After the soup, serve a glass of wine, white being preferable (See Service for dinner wines), but this is not "de rigueur". In pouring wine do not fill to the top of the glass. Change the knife, fork and spoon after each dish. The host or hostees should pay attention and see that the guests are served a second time if so desired. When the dinner is finished, the host should arise and conduct his guests to the reception room, where coffee and liquors are served.

ETIQUETTE AT THE TABLE

(La manière de se tenir à table)

No matter what form of invitation you receive, be very exact. Do not keep the host waiting, as it is a breach of etiquette. Always arrive one quarter of an hour before the time your invitation calls for. After being seated, put the napkin on your lap and do not make any noise when eating soup. When the soup is finished, leave the spoon in the plate. Shrimps and cracked cold lobster are eaten with the fingers. The fork is held in the left hand, the thumb turned down and the first finger on the back. The knife is held in the right hand and should never be raised to the mouth. The bread should be placed at the left and broken with the fingers. Never refuse to take any dish offered you, as it might offend the host or hostess. Never ask to be served a second time the same thing or plass your plate again. Do not put your elbows upon the table. Never lift jour glass when you

are being served with wine, and never empty it during the meal. Fruits should be cut with a knife, assorted cakes to be eaten with the fingers. Ice cream should be eaten with a small spoon, and never touch the teeth. Never offer any of the invited guests any fruit that has been cut. Do not get up from the table until after the host or hostess have arisen. The guests are then conducted to the drawing room where coffee and liquor are served. It wold be very impolite to leave immediately after the dinner, but, in case of necessity, the host can be notified in advance. The guests may offer the hostess flowers.

SERVICE OF WINE

(Service des vins dans le dîner)

The head waiter, or the person who has charge af the wines, should inform the waiters and specify the different wines which are to be served at each course. It is very important to serve wines in a decanter and to have ready the marked ones on the menu. Every wine should be served at its temperature.

TEMPERATURE OF WINES

(Température des vins)

Madeira, Sherry, Xérès; serve cold.
Bordeaux: 52 to 56 deg. farh.; or temperature of room.
Burgundy: 42 to 46 degrees Farh.
Champagne: Cold or frappé.
Dessert. Wine cooled.
Aperitif, cold, mix ice with the spoon only.
Aperitif, cold, use plenty ice in shaker.

Aperitif on the Buffet

Absinthe, Bitters, Cocktails, Madeira, Vermouth.

Cocktails

There are so many different varieties of cocktails that it is quite impossible to enumerate them all here. Every country has its specialties. France has Absinthe, Vermouth, Amer Picon, Dubonnet, St. Raphael and Byrrh. Different cocktails are put in the shaker and covered with ice. Shake well and serve cold. Others are made with broken ice, and mixed with a spoon, or made of syrup according to desire.

Absinthe, Cracked ice in large glass, 3 drops orange bitters and 2 drops of syrup in shaker.

Brocade, Italian vermouth, gin grenadine, lemon juice, put in shaker.

Bronx, Gin, French and Italian vermouth with ice, slice of orange and pineapple in shaker. Dry; only French vermouth.

Calisaya, Calisaya Vermouth, ice, 1 drop of bitter orange, little vermouth, stir with spoon, serve in small glass.

Clover Club, 1 white egg, little raspberry syrup juice of half lemon, two thirds gin, ice, in shaker, a few leaves of mint, serve cold in Bordeaux glass.

Clover Leaf, ½ spoon sugar, 1 spoon raspberry syrup, juice of half lemon, one white egg, 3 thirds of gin, ice in shaker, serve in champagne glass with leaves of mint.

Cognac, Gin, whiskey, in large glass with ice, one drop "Dokers" bitters, 2 drops syrup, strain in small glass.

Cornell, 1 white egg, juice of one lemon, ¾ maraschino, gin, ice, in shaker.

Coronation, One third Dubonnet, one third French vermouth, one third gin, ice, in shaker.

Cris, 2 drops maraschino, ½ gin, ½ French vermouth, ice, stir.

Dubonnet, ½ gin, ½ Dubonnet, ice, stir.

Fancy, 1 drop syrup, 1 drop bitters, 1 drop of curaçao, 3 drops raspberry syrup, ¾ gin, ice, in shaker, with twisted lemon peel.

Fifth Avenue, A little French and Italian vermouth, 1 drop orange bitters, two thirds gin, ice, stir.

Gibson, Half gin, half French vermouth, ice, stir.

Gin Cocktail, 1 drop bitters, gin, ice, stir, lemon peel.

Gancel, ¾ gin, Dubonnet, raspberry syrup, ice, lemon juice, strain.

Gin Crusta, Line glass w. ½ lemon peel, 1 drop bitters, shaved ice, juice of ½ lemon, 1 drop maraschino, gin, stir.

Gin Daisy, Juice of ½ lemon, ½ gin, ½ raspberry syrup, ice, put in shaker, strain, large glass, with Seltzer water.

Gin Highball, Gin, ice, Seltzer water, stir.

Gin Julep, ½ spoon sugar, gin, mint sprig, ice, stir.

Gin Punch, Little raspberry syrup, 1 spoon sugar, gin, 4 drops of lemon juice, 2 drops maraschino, 1 slice orange, ice, put in shaker, with fresh fruit.

Gin Rickey, Ice, gin, juice of half lemon, Seltzer water, stir.

Gin Smash, 1 spoon sugar, mint sprig, gin, ice, water, stir.

Gin Sangaree, 1 spoon sugar, ¾ gin, ¼ port wine, ice, put in shaker.

Gin Sour, ½ spoon sugar, gin, juice of half lemon, ice, in shaker, one slice of orange.

Gin Toddy, ½ spoon sugar, ice, gin, stir well.

Hardward, 1 drop orange bitters, 1 drop maraschino, ½ gin, ½ Italian vermouth, ice, in shaker.

Hot Gin Toddy, ½ spoon sugar dissolved in hot water, gin, stir, serve with grated nutmeg.

Hot Gin Sling, 1 piece of sugar dissolved in hot water, gin and hot water, stir, serve with grated nutmeg and slice of lemon.

Hot Spiced Gin, 1 piece of sugar, ½ spoon of mixed spices dissolved in hot water, gin with hot water, serve with grated nutmeg.

Jersey, Ice, apple juice, French or Italian vermouth, Angostura bitters, in shaker.

June Daisy, 1 spoon sugar, 10 drops of raspberry syrup, juice of ½ lemon, juice of ½ orange, juice of ½ lime, ¾ gin, ice, in shaker, ginger ale.

June Rose, Juice of 1 orange, juice of ½ lemon and ½ lime, ½ gin, ½ raspberry syrup, ice, in shaker, Seltzer water.

Manhattan, Ice, two thirds whiskey, one third Italian vermouth, Doker bitters, stir, strain in small glass, with preserved cherries.

Martini, Dry, ice, Tom gin, French vermouth, 1 drop of bitters, stir, strain in small glass serve with an olive or sweet or Italian vermouth.

Mint Julep, Mint, sugar, whiskey, rum, ice, in shaker, serve cold.

New Orleans Fizz ½ spoon sugar, juice of ½ lemon, and ½ of orange, and ½ of lime, ¼ raspberry syrup, ¾ gin, - white of egg, 1 spoon cream, put ice in shaker for five minutes, strain.

Old Fashioned, One drop of bitters, one piece of sugar dissolved in water, gin, ice, stir, serve with lemon peel.

Orange, Juice of ½ orange, 1 drop of Chartreuse, ¾ gin, ¼ Italian Vermouth, ice in shaker, strain, serve w. orange peel.

Perfect, ¼ gin, ¼ French vermouth, ¼ Italian vermouth, ice.

Plaza, Ice, 2 slices of pineapple, 2 thirds gin, ⅓ Italian vermouth, ½ gin, ice in shaker.

Ritz, 1 fifth French and Italian vermouth, 3 fifths gin, 1 orange peel, chill.

Royal Fizz, 1 spoon sugar, juice of 1 lemon, gin, 1 egg, ice in shaker, strain seltzer water w. straw.

Ruby, 1 drop of bitters, ½ gin, ½ French and Italian vermouth, ice, chilled.

Silver Fizz, Juice of lemon, 1 spoon sugar, 1 white of egg, ½ gin, ice in shaker, seltzer water.

Sir Robert, ¾ gin, ¼ Italian vermouth, ice, orange peel, chill and strain.

Star, Two thirds apple jack, ⅓ Italian vermouth, ice, stir.

Surprise, 1 piece of ice, 4 drops of bitters, ½ gin, ½ Italian vermouth, 5 drops cream of mint, 1 lemon peel, stir.

Terminal, 1 piece of orange, ⅓ of French vermouth, ⅓ gin, ⅓ Dubonnet, ⅓ ice, chill and strain.

Tom Collins, Lemon juice, powdered sugar, gin, ice, chill, in large glass with club soda.

Turf, 2 drops absinthe, 2 drops maraschino, 2 drops orange bitters, 1 drop of Angostura bitters, ½ gin, ½ vermouth, ice, stir, serve w. olive.

Vermouth, Ice, large glass w. bitters, stir.

Yale, In glass, ½ ice, 1 drop syrup, 2 drops orange bitters, 1 drop Angostura bitters, 2 drops maraschino, ½ French vermouth, ½ gin, stir, lemon peel on top.

Yvette, ¼ cream, Yvette, ½ gin, ½ French vermouth, shaved ice, strain, serve w. candied violets, straw.

Zaza, ½ Dubonnet, ½ gin, ½ French vermouth, ice, stir.

NOTE — All cocktails are generally served with twisted lemon peel on top.

First Service

With the oysters.—Sauternes, Barsac, Graves, Montrachet, Chablis, Dry Champagne for divers countries.

After the soup.—Madeira, Sherry, Xérès.

With the fish.—Rhin wine, Johanisberger, Marcobruner, Stocheeiner, Laubenheimer, Liebfraumilch, Steinberger, Moselle, Brauneberger, Berncasteler, Zeltinger, with the Releves, 2nd grade, Côtes Saint-Jacques, Moulin-à-Vent, Mâcon, Beaune, Clos-Vougeot, with the entrées, 2nd grade, Bordeau , Saint-Emilion, Médoc, Saint-Julien and ry Champagne of divers countries.

FROZEN PUNCH OR SHERBET

(Second Service)

With roasts.—1st grade, Burgundy, Pommard, Nuits, Corton, Chambertin, Romance-Conti, with cold roasts. Vin de paille Steinberg w. entremts (Hot). 1st grade, Bordeaux. Château-Margot, Léonville, Laffite, Larose, Pontet-Canet, Saint-Pierre, Côtes du Rhone, Hermitage, Cote-Rotie, Champagne Rouge, Bouzy, Verzenay, Porto.

Third Service

With the dessert. — Burgundy, Volnay Mousseux, Champagne-Roederer, Rose Mousseux, Pommery, Cliquot, Montebello, Rogers, Heidsieck, Mercier, Iroy, Saint Marceau, Coronation Delbeck etc.

After the dessert. — Muscatel, Malaga, Alicante, Malvoisie, Lacryma-Christi, Madère, Tokay, Constance, Schiraz, Cordial and Liquors. With the café, Grande Fine Champagne, Chartreuse, Maraschino, Anisette, Curaçao, Kirsch, Prunelle, Cognac, Bénédictine, Kummel, Arrack, etc.

Beers.—Ale Porter, Stout.

Wines and Liquors served at different Dinners

Service à la Française "French style". Reception room. Absinthe, Amers, Madère, Vermouth, etc. Dinner wine.—Graves, Xérès, Lafaurie, Saint-Pierre, Beaujolais, Cliquot, Liquors, etc.

Service à la Russe "Russian style" or "American style". On reception room, buffet, relishes, Madeira, Sherry, Amers, Cocktails, etc. Dinner wine.—Haut Sauternes, A montillado, Sherry, Barsac, Pontet-Canet, Perrier-Jouet, Moet et Chandon, Liquors, etc.

Service à l'Allemande "German style". No wine in reception room. Dinner wine.—Niersteiner, Sherry, Madeira, Mochheimer, Saint-Estephe or dry Pommery, Beaune, Liquors and beers.

BUFFET AND REFRESHMENTS

Particular attention should be paid to the alimentation and drinks for the buffet. One should serve light dishes and light drinks, hot drinks being preferable. Champagne is the most stimulating and less intoxicating, of course when there is no abuse. There is certainly a long nomenclature of aliments and drinks to be served for the buffet, but the richness and variety depend upon the circumstances of the host or hostess.

Bavaroise, Hot or cold composition, ½ lb. sugar, 8 egg yolks, 1 gill syrup, ½ qt. tea, ½ qt. milk, whipped in bain-Marie, add liquor if you desire.

Bishop, Cold comp. made all kinds wine, hot or cold composition, 1 qt. champagne, 1 glass madeira, 1 orange, ½ lemon sliced thin, little syrup, 4 small glasses of cognac. Essence for Bishop made w. 1 doz. bitter orange peels and 1 lemon macerated in 1 qt. madeira or marsala wine, 4 cloves, 1 stick cinnamon, let macerate for 24 hours strained, put in bottle. When ready for use, add 10 ounces sugar, 3 gills water, add ½ qt. essences and wine, according to proportions or champagne, 6 ounces sugar only.

Bowl of Punch, Comp. cold champagne 3 qts. Sauternes, two bottles, soda water 3 bottles, 1 gill curaçao fresh fruit in season.

Bowl of Rum, Comp. rum Sainte-Croix 2 bottles, 1 Jamaïca, 2 qts. water, 1 lb. sugar, 1 gill lemon juice, fresh fruit in season.

Bowl of Fruits, Comp. 1 pineapple in dice, 4 peaches, 4 apricots sliced after peeled, ½ qt. pitted cherries, strawberries raspberries red currants, moisten w. ½ bottle Bordeaux, keep on ice. Pound and strain all the remainder of pineapple w. 2 lbs. strawberries, add juice of two oranges, 1 glass syrup of sugar, 1 qt. chapagne. Mix all together, serve very cold w. dry pastry cakes. To keep cold, make w. ice, flavor and color, according to composition of bowl of fruit, one cone shape in the center of bowl.

Café, Coffee hot w. sugar, milk or cream or iced, frozen, served w. straw.

Claret Cup, Comp. 1 bottle wine, 1 ounce sugar, 2 gills maraschino or curaçao, 1 bottle soda water few leacves of mint, strawberries or raspberries, sliced orange, pineapple.

Lemonade, Old, 1 qt. water, 5 ounces sugar, juice of 3 lemons and grated peel, 1 slice lemon or orange, the same, add 1 lemon juice. Make lemonade w. divers juice of fruit, add any sparkling water, served w. straw in glass.

Maitranck, Cold 1 qt. Rhine wine, 1 glass cognac, 3 ounces sugar, sweet woodruff and asperule flowers, same w. champagne or white wine.

Marquise, Cold, White wine 1 bottle, 1 lb. sugar, 2 sliced lemons, 1 bottle seltzer, hot, 1 bottle Sauterne, ½ lb. sugar, lemon peel, cloves, heat then add 2 gills cognac. burn slices of lemon.

Punch, Hot, 3 gills tea, 1 lb. sugar, 1 qt. rum, lemon juice or sliced, same divers liquors.

Tea, Cold, iced w. sugar, lemon juice or sliced (Russian style) w. milk or cream.

Wine Hot, 1 bottle red wine, 6 ounces sugar. 1 stick cinnamon, mace, lemon peel, cloves slice of lemon.

KOUMISS (Kumiss)

Fermented mare's milk 10 qts. water 1½ qt. cow's milk, 1½ qt. Put in sun, at night time in warm place, after 24 hours, stir w. stick. Let stand 24 hours. Stir again. Stir each time you use, or make w. 2 qts. warm milk, 2 table spoons sugar, ¾ ounce yeast, ferment for 6 hours in warm place. Keep in cold place.

SOFT DRINKS

Soft drinks are a mixture of fruit juices or syrups, mixed with any sparkling water or ice cream. The names of diffrent soft drinks are too numerous to give here and vary according to the choice and taste. Here are a few names; Honolulu cocktail, clover leaf cocktail, silver fizz, golden fizz, orange blossom and Swanton cocktail, cream fizz, etc.

COFFEE (Café)

There are as many different styls of coffee pots as there are methods of making the coffee. But the best coffee is made by the "French drip method" in an earthen or porcelaine pot. (Filtered coffee.).

The metal coffee pot does not come up to requirements as a ustensil for making good coffee, as it acquires the taste of the metal. It is quite impossible to remove the stains from the walls of the metal coffee

ustensil, and how much truer it must be of the valve and tube of the perculator.

The action of the coffee is directed to the nervous system and when swallowed produces a warm cordial impression on the stomach, quickly followed by an agreable nervous excitement, which extends itself to the cerebral functions, givinng rise to increased vigor of imagination and intellect, without any subsequent confusion or stupor, such as charactrizes the action of narcotic medicines. One of the most extraordinary effects is a disposition to wakefulness, which continues for several hours after it is taken. It also moderately e cites the circulatory system and stimulates the digestive functions. One can use the amount of coffee desired, as some people like it strong and others weak. It depends also according to the quality and if freshly ground. Following are 2 mixtures of coffee.. 1.—Mix equal portions or Porto Rico,, Pranger and Salem. 2.—Mix equal parts of Porto-Rico Wynard and Gonaïves. The result is delicious. The quatity of coffee for 2 quarts of coffee is 6 ounces or more according to the quality.

TURKISH COFFE (Café à la Turque)

Grind coffee very fine like powder. Put in a special Turkish coffee pot. Mix the amount of coffee desired w. sugar and cold water. Stir all together, put on fire and let come to a boiling point, take off and tap a few times on the stove, to let the sediment go to the bottom, put on fire a second time and let boil until it becomes frothy and bubbles. Serve in small porcelaine, silver, or gold cups. (These cups are a little larger than a thimble.) The Turks always order coffee "caimakcli", which means frothy.

DEVIL COFFEE (Café du Diable)

Use special service. Put in bowl 1 rind of orange and lemon, few coffee beans, 2 cloves, ½ stick of cinnamon, hot coffee, fine champagne and bénédictine, burn on the table. Serve in cups. Quantity according to number of guests.

CHOCOLATE

Dissolved, 1 lb. chocolate w. hot milk, put on the fire, stir, add 1 qt. milk. Boil a few minutes, add sugar if necessary. Same w. water.

ARABIAN RACAOUT (Racaout des Arabes)

Racaout, 2 table spoons diluted w. 2 spoons of milk, add ½ qt. milk w. water, cooked 5 minutes. Composition ½ lb. cocoa, ½ lb. rice fecula, 1 lb. oatmeal flour, put 2 lbs. icing sugar in sieve, mash very fine, one teaspoon per person.

FIRE-BRAND MANDARIN (Brûlot Mandarine)

Take a mandarine, cut the skin in the center, and turn without breaking so as to form a cup; fill with lumps of sugar and fine champagne, brandy or kirsch. Light, burn and keep stirring. Serve in coffee.

POUSSE CAFE

Composed in liquor glass, 4 liquors not to be mixed. Ceram of mint, fine champagne brandy, chartreuse and cream of cacao.

THE CELLAR (La Cave)

The cellar should be exposed to the north and be cold and dry. The sun should never penetrate through the air holes, and in very hot and cold weather the holes should be closed to prevent immediate action in change of temperature. The temperature of the wine cellar should be from 10 to 12 degrees centigrade above zéro, or 56 degrees Fahrenheit. If it is too dry, it evaporates the wines. In a good cellar an ordinary barrel will absorb 2 or 3 glasses of liquid each month, otherwise if the cellar is too dry it will absorb 1 quart. The temperature should not vary more than 2 or 3 degrees, for the extreme cold or heat will destroy the quality of the wine. The bottles should be placed in boxes and laid down flat so that the wine will touch the cork. The bottles should bé put in order, to keep from breaking. Look at each

bottle and see if the wine is in good condition and if it is not clear let stand for 24 hours until all of the deposit goes to the bottom, or put it in a decanter. Young wines of good quality get old and obtain a certain "bouquet" when kept in a cellar of moderate temperature, but not too long a time. Champagne, Rhine wine and Moselle should be kept in cool cellars. See that each bottle is well corked.

TO DECANT WINES (Les Vins Decantes)

The decanting of wines consists in pouring it out slowly, the bottle should be slightly inclined, so as not to disturb the deposit which proves the good quality. The transparent color of the wine contributes largely to the pleasure in drinking it. At dinner the wine is generally put in decanters of cut glass.. Another easy way is to put the bottle in a small basket, which is held by two rings, then pour out slowly. But it is necessary in this manner to place the bottles several hours before dinner time, when the wine has sufficiently reposed.

CHAMPAGNE (Le Champagne)

The manner of uncorking champagne is very easy these days. After taking of the wire, the cork should be taken of slowly and without any noise. The champagne glass should be very near when pouring it so none will be wasted. Pour out slowly on the side of the glass so it will stop effervesing and the glass is filled without any loss. No glass should ever be filled to the top with any kind of wine. Champagne of the best quality should be put on ice twenty minutes. Wines lose their quality when kept on the ice too long.

HOW TO CHILL CHAMPAGNE
(Manière de frapper le Champagne)

To chill Champagne use rock salt and pounded ice. Put bottle in a cooler made of silver, or galvanized zinc, fill with rock salt and ice up to the neck, stirring continually the mixture right and left. 12 to 15 minutes are sufficient to chill the Champagne. To keep it cool

put in salt and ice 20 to 30 minutes before serving. When one is very much in a hurry put the cooler, already prepared, on the fire and turn; in five minutes the Champagne is chilled.

CLARIFYING OF WINE

(Collage et Clarification du Vin)

Very often wines are not clear and must be clarified. The best substances for clarifying wines are: Fresh whites of eggs beaten with a little salt, blood of beef freshly killed, cool with salt, and the wine which is to be clarified, or fish gelatine. No matter what the clarification is, proceed in the same manner; melt the substance, mix with the wine and pour into the hole of the barrel, take a long split stick, stir very well, and let repose 15 days.

MISCELLANEOUS RECIPES

Aromatic, Aromatics are a vegetable substance, which have an agreable penetrating odor. Aromatics, no matter in which manner they are employed are very important and one should know how to use them.

Savory

Name Anise, Bay leaves, Chili Sauce, Cloves, Celery, Coriander, Curry Garlic, Catsup, Kitchen Bouquet, Nasturium seeds (Capers), Onions, Parsley, Pepper, Pimientos, Sage, Shallots, Summer savory, Sweet Marjoran, Tobacco Sauce. Thyme, Worcestershire, Sauce.

SEASONING (Assaisonnements)

All cooking should be well seasoned. No dish will have any taste if it is not savoured well. That is to say—the precise style of condimente, which is necessary for each aliment.

SPICES (Condiments)

Spices are used as seasoning for mixed aliments, aromatics, for sweetening, for slightly sour, for salted articles: Spices are the most precious culinary article. Choose spices which are good for the digestion. Following are several recipes for spices:

Flavoring for sweet dishes

Vanilla, Almond, Cinnamon, Nutmet, Clove, Allspice, Ginger, Wine, Mapple or Fruit syrup, Chocolate, Lemon, and Orange (juice and rind). All other fruit or liquors.

SPECIAL SPICES FOR STEWS AND STUFFING
(Epices pour Ragout)

Thyme ¾ ounce, bay leaves ¼ ounce, Majoram ¼ ounce, Rosemary ¼ ounce, nutmeg 1 ounce ,cloves ½ ounce. red pimientos very dry, pounded strained. Keep in closed box.

FOUR SPICES HOME STYLE
(Quatre Epices Ménagères)

Black pepper ¼ ounce, Cayenne, Pimientos ¼ ounce, ginger 110 grains, cloves ¼ ounce when dry pound strain. Keep in closed box.

FINE SPICES FOR GAME
(Epices fines pour Gibier)

Juniper berries 1½ ounces, Corriande ½ ounce, Marjoran ¾ ounce, Thyme ¼ ounce, White pepper 1 ounce, lemon peel 25 grain. Dry, pound, strain. Keep in closed box, omit juniper berry, as the spice produces truffle extract for stuffing.

SPICES FOR PORK BUTCHER OR STUFFING
(Epices de Charcuterie)

White pepper 10 ounces, red pimientos ½ ounce, mace 1½ ounces, nutmeg ¾ ounce, cloves ¾ ounce, thyme ¾ ounce, cinnamon ¾ ounce, bay leaves ¾ ounce, sage ½ ounce, majoran ½ ounce, rosemary ¾ ounce. Dry, pound, strain. Keep in bottle, closed well.

CAYENNE PEPPER (Poivre de Cayenne)

Used divers red strong guinea pimientos. When dry, pounded or grind very fine. Keep in bottle or box.

PAPRIKA

Same Cayenne. Use sweet and violet pimentoes. Chili powder. Use mexican peppers and violet pimentoes w. oregan herbs and camino seeds.

CURRY POWDER (Curry or Curie)

Condiment very aromatic, originally from India. Use square yellow pimentoes 2½ ounces, coriander 1¼ ounces, Saffron ½ ounce, ginger 1¼ ounce, cayenne ¾ ounce. Dry, pound, strain. Keep in bottle well closed.

NOTE.—Be careful when you buy spices or condiments that they are not falsified.

BAKING POWDER—How to make

Cream of Tartar 1½ ounce, bicarbonate of soda ¾ ounce, tartaric acide ¼ ounce, starch ½ ounce, mix all together, keep in box.

CHEMICAL REFRIGERATING BATH

Used when ice is not obtainable. (Bain chimique).

Sulphate of soda 1 lb. 12 ounces, dry muriate ammonia 1 lb. 2 ounces, dry nitrate of potash 1 lb., water 16 quarts, pour the liquid into wooden tub, turn quickly.

REMEDY FOR BURNS (Brulure)

Lime water 3 ounces, almond oil 3½ ounces, whip to a moss, apply liberally, bind tight with cloth, or turpentine, olive oil, and powdered alum.

CIDER (Cidre.)

Prohibition has come and we will have to make our own cider. Therefore it is necessary to publish some recipes in this book. Cider is prepared in a great many different ways, but the ordinary way is the best. Crush the apples and add a little water according to the quality and the quantity one desires. Press to obtain pure cider. Fermentation is made in skimming it. To make the cider clear add ¾ ounces of tartaric acid for 25 gallons. One can also ferment the pulp in a barrel and add water and sugar. It makes cider of second quality. An imitation cider is made of dried apples and figs. Put in a barrel and let it ferment with grapes and juniper berries. Composition 90 quarts of water, 8 pounds apples, 4 pounds grapes, 2 pounds of figs, ½ pound

juniper berries. Let macerate 8 or 10 days according to temperature. Put in bottle and let bottle stand up. This cider is inoffensive and cheap.

CIMENT

In the kitchen, as in domestic economy, is often used for different purposes. Following are a few recipes for making cheap cement.

Ciment for Aquarium, Gelatine ½ lb., chromate of potassium 1½ ounces. Dissolve same quantity of water, add chromate of potassium. To wet aquarium in dark room expose after in light. Preserve in dark room.

Ciment for glass 1st, Cottage cheese. Pounded w. slack lime. Make glue very hard. Use quickly and keep liquid. 2d. Whip white of an egg, drain one night on top of sieve, mix water egg with powder lime, good for porcelain or china.

Ciment for range, furnace, Ferruginous ashes (scoria) pounded very fine, mixed w. 1 lb. kitchen salt, moisten w. little water made on paste, use after the range is cold.

CORNS AND SOFT PERSPIRING FEET

Corns (hard), Extract cannabis indica 15 grains, salicylic acid 1 dram, flexible collodion, 1 ounce, mix well, painting with brush.

Corns (soft), Use powdered sulphur for them 3 times a week.

Perspiring, Wash and rinse in clear water, apply a solution of alcohol and salicylic acid in 1 quart alcohol, 1 tablespoon salicylic.

Tender feet, Bathe morning and evening, change stockings daily, massage with solution 80% olive oil and 20% menthol.

DISTILLATION

Oils, essences and acids are distilled to obtain their extractions and purification. Prohibition forbids the publishing of any recipes for wines and liquors, such as: Beers, wines, cordials, elixir, fruit wines, cocktails, etc.

DEGREE COOKED SUGAR WITH SYRUP—weigher

Degree		Degree Fahrenh.	Degree Centigr.
La Nappe 20			
Small thread 25	Small Thread....215		101
Large thread 30	Large thread 217		102
Little Pearl 33	Little Pearl 220		105
Large Pearl 35	Large Pearl 222		106
The Blow 37	The Blow 230		110
Large Blow 38	Small Blow 236		115
Small Ball 39	Large Blow 248		120
Large Ball 40	Small Crack 290		143
Crack and Carmel, Large Crack....310 to 345			150

GREASE (Graisse)

Grease should be made more or less hard, but always white and without any odor. The culinacry artist always uses pure white grease.

Modelling grease—preparation

Composition: Mutton kidney fat 4 lbs., leaf lard 2 lbs., boric acid 30 grains, bicarbonate of soda ½ ounce, water 1 qt., cleaned and cut the grease in dice, soak in water until white. Then put in pan w. water, boric acid and bicarbonate soda. Cook slowly in bain-marie. When the grease is dissolved, strain, when cold pound, strain through fine hair sieve two times. Knead. Keep in damp cloth. All receipts from Mr. A. Escoffier, my former chef, who was an artist in wax flowers.

Pedestal Grease, Preparation—Composition leaf lard dissolved 2 lbs., Virgin wax ½ lb., stearin ½ lb., paraffine ½ lb., White of Whale ½ lb. Mixed after dissolved, add leaf lard. Good for every decoration.

To compound Grease

Comp. Virgin Wax 1 lb., leaf lard 1 lb., White of Whale 1 lb. Dissolved in bain-marie. Very good for leaves. Colored in green.

Flower Grease—Preparation

Comp. Stearin ½ lb., White of Whale 4 ounces, Balsam Gum 1 ounce. Dissolved in bain-marie. Very good for fine leaves of flowers.

Frying Grease.

Frying grease is divided into 5 different kinds, such as: oil, grease, lard, suet and clarified butter. For frying, oil and liquid grease is best. In all fried articles be careful not to color or burn. One can tell the degree of the heat by the smoke. At 210 degrees Fahrenheit the smoke is claudy and light, but becomes blue when it attains the maximum degree.

Degrees for hot grease

	Fahrenheit		Centigrade	
	Medium	Burn	Moyenne	Brule
Butter	278	334	115	130
Grease of beef, mutton veal	334	437	130	150
Grease of stock	437	549	150	170
Grease of goose	480	602	230	260
Lard	549	671	170	200

HOW TO CARVE (Découpage)

Successful carving requires good tools, skill and a knowledge of how to carve. Skill depends upon the individual, the good tools are these:

1 sharp-bladed knife,
1 fork, two or three pronged,
1 pair carving scissors (used only in the kitchen),
2 serving spoons, one with a long handle for reaching stuffings.

How to carve, here are a few points usually observed: (1) Meat to be carved should be conveniently near the person carving it. (2) It should be placed on a dish sufficiently large so the dish will not have to be moved. The carving dish should be sufficiently deep, so the meat will not slip in it. (3) Beef, veal, lamb, pork, ham and mutton are sliced thin as a general rule.

'Ribs or beef or sirloin". Cut each slice through to the bone. Loosen each slice at the bone with the point of the knife, make the slice thin or thick, remove superfluous fat. "Loin and ruak". Begin carving at the best end, cutting a complete chop for each person served. If the loin is large and each portion of the vertebrae too thick have the vertebrae sawed in the kitchen or boned so the slices will be thinner. "Leg". Cut the leg across the center to the bone. To do this stand the leg up. Thinner part uppermost. Serve a portion of knuckle with each slice of thick end. "Forequarters". Preliminary carving should be done in the kitchen. The shoulder should be put on a separate plate. The carver will then have a loin and a shoulder or leg to carve.

"Saddle". Cut English style in lengthwise, slices out of the bone. Slice thick.

"Ham". Cut through straight to the bone, working from the center near the thick end. Cut from upper side, serving fat and lean evenly. Serve thin circular slices.

"Tongue". Slice from the center working both ways. If the tongue is of a large animal do not cut through to the bottom part. The bottom and tip are ususally chopped and used in cooking.

"Chicken". Put a fork in the wing and with a knife cut it off. In taking off the leg, first slip the knife between the leg and the body and cut, then turn the leg back w. the fork and remove it. Later separate the first and second points. Slice the breast, remove the wishbone, separate the side bones and collor bone so the back is left.

"Turkey". Follow the procedure suggested. Do not serve the drumstick or lower part of the leg unless it is requested, this being rather hard. Turn the platter (or the turkey) and carve the other.

"Goose and ducks". Follow the suggestion given, the breast and legs are choice portions.

"Partridge, Squabs, Quail", etc. Split to be broiled

"Hare, rabbit, etc." To remove the legs and shoulders right down the back, cooking them "spread eagle"

fashion. Frequently paper frills are put on the legs, making it possible to handle them easily.
put the knife near the joint and w. a twisting motion of the fork make the separation. Put the portions which are regarded as the choicest.

"Fish". As a steel knife is said to injure the delicate flavor of fish a silver fish slicer or knife should be used. Short-grained fish, like salmon, should be cut crosswise, but long-grained fish shoud be cut lengthwise. Care should be taken not to separate the flakes.

JAMS (Confitures)

Jams are cooked fruits with aromatic condiments and should not be mistaken for marmalade or jelly. Marmalade is a puree, jelly is the juice of transparent fruit. There are three different kinds of jams—dried jam, made with the skin of large fruit, jam of the pulp made with the pulp of peeled fruit, and jam of berries, cherries, grapes, prunes and currants preserved whole with the skins. Fruits to be preserved should be picked before they are ripe. Fruits bought in stores are used for decorations.

General Rule

For all fruits add 2 quarts of sugar, for 1 quart of cooked fruit juice, modify according to the sweetness or the sourness of the fruit by three ounces more or less, if the fruits are not preserved with enough sugar they turn sour, and if there is too much sugar they turn into candy. Keep stirring the bottom of the pot well so the fruit will not stick. When they are cooked put in glasses or jars covered with paper dipped in cognac or cover with paraffine.

Bar le Duc style. White or red currants, remove the seeds, cook in honey. Bar le Duc is a town in France, renowned for currant jam.

ORANGE MARMALADE

Wash, cut the oranges in small pieces, and slice skin very thin. Add lemon juice, measure the juice and pulp, then add an equal quantity of cold water. Let stand

uncovered for 24 hours. Boil uncovered for 1½ hours; let stand again 24 hours. Add an equal quantity of sugar and boil till jelly is formed. Turn into hot sterilized glasses. This makes from 8 to 10 glasses of mild clear jelly with the fruit suspended in it.

(For Sweet Pickled Fruit)

Pick out fruit that is not too ripe, add ¾ pint good vinegar to 1½ pounds sugar, reduced according to fruit. Add spices to your taste; cinnamon, cloves, ginger and lemon peel. Pears, Peaches, Blackberries, Figs, Strawberries Cherries, Prunes and Apples can be used. It is very delicious and can be served with turkey, chicken and roast.

MEASURE EQUIVALENT OF METRIC MEASURE

Length (Longueur)

1 inch, 1-36 yard, equal .....2.539,954 Centim
1 foot, ⅓ yard, equal .....30.479449 Decim
1 mille, 1.760 yards, equal.....1609.3149 metre
1 yard, 3 feed, equal.....091.438348 metre

Capacity (Capacité)

1 pint equal .....(.....0.5679 litre
1 quart equal .....1.1359 litre
1 gallon equal .....4.543658 litre
1 gill equal .....1.42 decilitre

Avoirdupoids

1 pound, 16 ounces, 7.000 grains, equal 453,592645 gram
1 ounce (437½ grains), equal..... 28.349540 gram
1 grain equal .....0.065 centigram
1 ton (20 quintan) equal.....1016.048 kilogram

Thermometer

Fahrenheit, 32 degrees equal.....0 (glace) centigrade
Fahrenheit, 212 Farh. (Boiling water) equal 100 degree centigrade.

Measurements for Household

3 teaspoons equal .....1 tablespoon
16 tablespoons equal .....1 cup
2 cups equal .....1 pint
2 pints equal .....1 quart
2 tablespoons sugar or butter equal.....1 ounce
4 tablespoons flour equal .....1 ounce
2 cups sugar, lard or butter equal.....1 pound
3¼ to 4½ cups flour equal.....1 pound
8 large eggs equal.....1 pound

All measurements should be level; level dry materials with a knife.

For ½ spoon, divide with the knife lengthwise.

For ¼ spoon, divide with the knife lengthwise, then crosswise.

For ⅛ spoon divide with the knife lengthwise, then crosswise, then crosswise again.

TIME FOR DIVERS COOKING

Beef, rare, per pound 8 to 10 minutes; well done 12 to 15 minutes.

Mutton, rare, per pound 10 minutes; well done 15 minutes.

Lamb 15 minutes.

Veal, well done, per pound, 20 minutes.

Pork, well done, 30 minutes.

Turkey, 10 pounds, 2 hours.

Chicken, 3 to 4 pounds, 1 to 1½ hours.

Goose, 8 pounds, 2 hours.

Tame Duck, 45 to 60 minutes.

Game Duck, rare, 15 to 20 minutes; well done, 30 to 40 minutes.

Grousse partridge, 20 to 30 minutes; small birds 10 to 20 minutes.

Venison, per pound 15 to 20 minutes.

Fish. long, 8 pounds, 1 hour. Small, 15 to 30 minutes.

Loaf Bread, 40 to 60 minutes. Rolls, biscuit, 10 to 25 mintes.

Cake, 30 to 40 minutes. Fruit Cake, 2 to 3 hours. Cookies, 8 to 15 minutes. Pudding, bread, 45 to 60 minutes. Rice, etc., 60 minutes. Custards, 15 to 30 minutes.

MILK (Le Lait)

Milk is highly nutritious and is adapted to promote the growth of children and youth, and the fact that nature has ordained it as the natural food for infants, is no mean guaranty of its ability. Milk promotes sleep and therefore is better for supper, especially for children and probably for the wakeful. Sour milk and sweetened buttermilk are nutritious and healthy—more so than sweet milk, because milk must be curdled before it can be digested.

Some consumptives attribute their recovery to the use of buttermilk. Sweet cider added to curdled milk makes a delicious and wholesome drink. Scientists have been debating a long time to find out in which manner milk should be taken, boiled or fresh from the cow. Some people complain, after drinking milk that they are deranged, but that comes from drinking too hurriedly. It is necessary to consume a cup of milk in five minutes time. Milk is used in the culinary department as a basis for cream soups, vegetables, sauces, pastry and ice creams. Different milk employed in alimentation are: cow, goat, mares, ewe and reindeer. Sterilized milk is milk reduced to the consistency of cream by evaporating in vacuum and then thoroughly sterilized.

To keep fresh milk from decomposing put 65 grains bicarbonate of soda to one quart of milk. After certain preparation of cream and milk, butter and cheese are made in every part of the world. The Russian makes Kumyss and brandy with mares milk. The Turks make their caimak or cream with milk of ewes.

OIL (Huile)

Oil replaces butter in certain countries. It is extracted from fruits, grain seeds and plants. The best oil comes from olives, and the best producing countries are Nice, France, California and Lucca, Italy.

The second quality of oil is made from walnuts, hazelnuts, almonds, sesame, peanuts, flaxseed, cotton, poppy seeds and colza.

Always use the first quality oil in everything edible.

To prevent oil from becoming rancid, put in acid suflophenique 2%.

PERPETUAL VINEGAR (Vinaigre Perpetual)

Buy a small keg of "mother" vinegar. Draw a few quarts and make aromatic vinegar. Replace quantity taken out by wine or cider. Close keg with a piece of linen. Keep in cellar 40 to 50 degrees Fahr.

How to make divers aromatic vinegar.

Tarragon Leaves 1 lb., 6 qt. vinegar, 15 days.

Celery, celery seeds 1 lb., 5 qt. vinegar, 8 days,—strained.

Hunter Style, Elderflowers 1 ounce, fresh juniper seeds 10 ounces, savory 1½ ounces, vinegar 3 qt., let stand 15 days, strain and filter.

Aromatics, Slice 5 heads of garlic and 20 shallots, bay leaves 10, Cloves 20, Salad burnett 2 ounces, mint 1 ounce, balm ¼ ounce, crushed pepper ½ ounce, coarse salt 7 ounces, vinegar 10 quarts, let stand 40 days, stir occasionally, filter, put in bottles.

PRESERVES (Conserves)

Different methods of conserving are: The dessication of fruits, vegetables and meats, the smoked, dried and cooked fruits put in alcohol, the juice of meats and fruits, such as loaves and tablets; the jams, marmalades and jellies; pickled meat, fish, vegetables and butter. Jellies, grease and oils are conserved in vinegar, sugar and alcohol, and must be tightly closed so no air can penetrate The best method of conserving is the Appert system, which is: boiling of the cans or steaming of the jars. The method of to-day is the refri-

gerator. All articles put in the refrigerator should be absolutely fresh. Experts should be named by the Board of Health, to inspect all food, to see that it is fresh before putting in cold storage.

Appert System

Cook or scald the meat, vegetable or fruit, put in a bottle well corked and tie with a string. Put in a large pot with hot or cold water. Let boil from 10 to 30 minutes according to the substance. Put straw around the bottles in boiling, so they will not crack.

Preserved eggs (Œufs conservés)

The perfect conservation of eggs is not yet known. The method most employed is: Cooked in lime paraffin, silicate of soda, or refrigerator.

Preserved by Coction, Dip very fresh eggs 2 minutes in boiling water, let cool immediately; keep in sand in a cool place.

Preserved in lime water, Quick lime 2 lbs., 30 quarts water, put eggs in jar, dissolve lime in water, so that all of the eggs are covered over with the solution.

Preserved in Silicate of Soda, Put eggs in jar, cover with solution of silicate of soda and water, let stand in solution 10 minutes, then take each egg separately and put between two sticks, when dry turn over and brush with the solution. Keep on husks of grain.

Preserved in Refrigerator, latest style, Put boxes in cold storage, or break the eggs in a can or in a solution of salicylate of soda, or the yellow of eggs dried.

Preserved Olives, green or ripe.

Put 6 per cent of wood ashes and equal quantity of slack lime, let olives stand 48 hours, change the water every 24 hours for 10 days, then in the following pickled composition, which is: 12 quarts water, 1 pound coarse salt, fennel, bay leaves, coriander; let boil 1 hour, strain. Put olives in this composition when it is cold. The olives can be eaten after 15 days. Olives put in a jar with olive oil and garlic for 3 or 4 days are very appetizing.

Preserved Vegetables (Conserve de Légumes)

Whole Artichoke, Trim, rub with lemon, scald in boiling salt water 5 minutes, drain. Put in can with oil or water, close tight, let boil 15 minutes.

Bottom Artichoke, Turn, rub with lemon quickly, boil 10 minutes w. lemon juice and salt, put in can with same coction, or butter, boil 10 minutes.

Asparagus (Asperges), Cut same size, peel and wash, put in salt boiling water 1 minute, then in cold water for 5 minutes, then fill can and cover with same coction. Put in cold water, and take out after first ebulition.

Beets (Betteraves), Choose young beets, do not trim, wash well, cook, then peel, fill can with same coction or salt water. Boil 15 minutes.

Chestnuts (Marrons), Peel, do not break, put in syrup 20 degrees, cook slowly until syrup is 32 degrees, repeat every day until chestnuts are ready, at least 8 or 10 days, cover with boiling syrup and then reduce syrup 2 degrees each day. Glaze with vanilla cooked sugar.

Chestnut Puree (Puree de Marrons), Peel, cook in water, drain, strain in fine sieve. Let dry, put in box.

Cucumbers (Concombres), Whole or cut in two, take out seeds, put in jar with salt, vinegar, tarragon, whole peppers, onions and cloves, or salted only.

Gherkins (Cornichons), Wash, put in salt 1 day, stir occasionally, fill jar, cover with boiling vinegar, small onions and tarragon, keep in cool place.

Gumbo or Okra (Gombo or Bamia), Whole or cut, fill can with salt water, boil 15 to 30 minutes, according to size.

Hop Shoots (Jets de Houblous), Break, do not cut, clean, cook in boiling water with plenty of lemon juice, or citric acid. Fill can with coction, and let boil 10 to 15 minutes, according to size of can.

Mushrooms (Champignons), Peel fresh mushrooms, put in lemon juice and water, then cook with butter and salt quickly 3 minutes. Put in can or bottle with coction, then boil 15 minutes.

Green Peas (Petit Pois), Choose fresh, small green peas, all the same size. Put 1 quart peas in a casserole with 1½ quarts of water and ¼ ounce of salt, put peas in only when water boils. Large peas boil 7 minutes, medium 6 minutes, small 5 minutes. Prepare following solution: carbonate soda, salt, water and sugar, let boil. Fill bottles or cans, and pour solution on when cold. Close tight, put in cold water, and let boil 16 min. for quarts, and 12 min. for pints.

Green and Sweet Peppers (Pimentos), Green peppers, empty the top and put a layer of salt. Sweet peppers, fried in olive oil, peel, put in can or bottle and cover with same oil close tight, then let boil 10 minutes.

Small Onions (Oignons), Peel, put in cold water with lemon juice and salt, scald 5 minutes, drain. Put in a jar with white vinegar and small pimentos.

Spinach (Epinards), Peel, boil 5 minutes, put in cold water, then in can with salt water, and let boil 15 minutes.

String Beans (Haricot vert), Peel ,scald, larg 2 min., medium 1½ min., fine 1 min., put in cold water, then in can or bottle, fill w. solution made of salt and water. Let boil 10 to 20 min., take out after first ebullition.

Tomatoes (Tomates), Peel, take out the seeds, cook, put in can with coction, let boil 20 min. Puree tomatoes, strain, reduce, put in can or bottle, close tight, let boil 20 minutes.

Tomatoes, green (Tomates vertes), same preparation used for gherkins.

Truffles (Truffes), Clean and brush, put in can w. salt, cook in cold water 1½ to 3 hours according to size. Keep cool in same water w. sherry or madeira.

Fish in Oil

Sardines or Herrings, Clean, cut off head, fry in oil, range in box, close, boil 5 minutes. All other fish 10 to 15 minutes according to size of can.

Salt Fish or in Brine

Clean, range in box or keg alternate w. salt or divers brine w. aromatic herbs.

HOW TO MAKE SOAP (Savons mou et dur)

Save all of the grease from cooking, clarify, and you have your daily common soap.

Composition, hard soap: 1 qt. water for 13 ounces of lye, dissolve, add w. 6 lbs. grease, warm and melt, pour in a suitable mould. Comp. soft soap: 2 galls. water for 13 ounces of lye, boil, dissolve, add 6 lbs. grease and 1 gall. water, boil slowly until the soap is transparent, add 9 galls. hot water and stir all together.

JAVEL WATER

Composition: 13 ounces of lye, dissolve w. 10 galls. water and 2 lbs. washing soda.

SYRUP OF FRUITS (Sirops de Fruits)

Syrup flavored w. different sorts of fruits.

Use any kind of fruit, and proceed in this manner: Increase or reduce the amount of sugar, according to the juice of the fruit you use. Composition: Choose very ripe fruit, crush and let repose in basin for 24 hours, then press the juice out. For 2 quarts of juice ½ pound sugar or more, ½ stick of vanilla. Macerate for 1 month in demijohn or small barrel, let draw slowly until clear, then filter through paper.

RASPBERRY SYRUP WITH VINEGAR

This syrup is used for dysentery and is anti-choleric. Crush raspberries with vinegar, according to quantity. For 2 qts. of juice add 4 lbs. of sugar, let stand 15 days, then bottle and close hermetically.

SYRUP OF ROSES AND VIOLETS

Choose roses or violets, highly perfumed. Composition: 2 lbs. petals, 2¼ qts. of boiling water. Put petals in a silver or enamel vase, pour boiling water on, close tight, let macerate 18 hours, strain in fine cloth, then press quickly, let stand 4 hours, always tightly closed. Take out of vase, and add for every 2 lbs. of infusion 3¾ lbs. of white sugar candy, then sugar and the infusion together in the vase, and do not let evaporate,

then put in bain-marie, and let warm slowly until sugar is dissolved, take out, let cool, always keeping tightly closed. Put in dry, clean bottles and cork well, then place in a closet, where there is no light, nor any noise. The rose syrup can be sligthly colored with carmine.

COLD SYRUP (Sirop à froid)

For uncooked sugar syrup use 2 lbs. of sugar and 1 qt. water, which makes 34 degrees syrup.

Hot same quantity, makes 32 degrees syrup. Same w. 1½ lbs. sugar and ½ qt. of water makes 22 degrees. syrup.

SUGAR AND ICING, how to make (Sucre et Fondant)

Cooked sugar 39 degrees. Work on marble slab w. acetic acid. Work with palm of the hand, add coloring, flavoring or chocolate the last moment.

ROYAL ICING

Use icing sugar and white eggs, beat well. Duck eggs are preferred, as they make a whiter icing. Cooked icing: 1 lb. sugar cooked 37 degrees, add 4 whipped whites of eggs.

TEA (Thé)

Green tea is more stimulating than black. It produces wakefulness and cramps in the stomach. It is an energetic stimulant and should be used moderately. In cold countries like England, Holland, America and Russia, tea replaces wine by its powerful stimulating qualities. The Chinese prepare tea to perfection and for them it is a national secret.

Black Tea

Pekoe or Pak-ho, Pekoe d'assam, Pekoe orange, Congo, Koong-foo, Pouchou Paou-chung, Souchon Seaou-chung, Tea Bohea, Wood-e of Fokien, Bovi-bou of Canton, Oolong, English, in fusion w. boiling water 5 to 10 min. according to strength you desire.

Green Tea

Hyson He-chun, Poudre á canon, Choo-cha, Imperial Hyson Schoulang, Hysoon Junior, Yu-tseen, Tonkay tunhe, Hyson skin.

WATER (L'Eau)

Iced or cold water taken in summer aids the digestion, but it is not prudent to drink if one is perspiring. Warm water is effervescent and produces vomiting. Hot water, with a pinch of salt, a little lemon juice or sugar, acts upon the digestive organs and kills the germs. But no matter in what form water is taken, it must be potable. Water is an efficient promoter of normal action, of universal life. Of its wonderful hearing virtues—of which it contains a large proportion—is probably the chief instrumentality.

TO PRESERVE WATER (Conservation de l'Eau)

The most simple and cheap way to conserve potable water is to put in a piece of charcoal, according to quantity.

TO CLARIFY MUDDY WATER (Clarification de l'Eau Trouble)

If you have no filter, use ½ ounce of alum to 100 quarts of water; the water will become clear in a few seconds, as all of the sediment will go to the bottom.

ARTIFICIAL MINERAL WATER (Eaux Artificielles)

Dissolve in water, salts from the natural springs and sparkling water.

NATURAL MINERAL WATERS (Eaux Minérales)

Mineral waters are divided in 5 classes such as: sulphur, chlorate, bicarbonate, sulphate and ferruginous. Mineral waters not classed are: alkaline, natural salts from the springs and iodures. They are other spring waters not classified. In the Duchy of Nassau, there is a natural Seltzer water spring.

YEAST FOR PASTES (Levure pour Pâtes)

When yeast can not be obtained, make it yourself in this manner: farinaceous potatoes 2 pounds, 4 ounces molasses, ½ pint beer. Boil potatoes, peel, mash w. warm water, add molasses when fermentation sets in, then beer, stir. Keep in warm place, ready for use in 24 hours. This yeast is good also for bread. (See bread and baking powder.)

THE VALUE AND LAWS OF HEALTH

(La Santé)

(By the celebrated French Dr. Raspail.)

Happiness is the constitutional and only legitimate product of every organ of the body, every faculty of the mind, every element of our being. Pleasure in quaffing, luxuriantly the fresh air of heaven and then in expending the vitality, thus obtained, is the only natural function of respiration. Benevolence was created to bless the needy, pour the oil of consolation into the wounded soul, avoid causing pain, and adorn human nature, as well as to render the giver himself also happy, it being still more blessed to give than to receive.

Value of health

Therefore exceeds that of anything else because it imports the greatest attainable zest and relish to life and all its blessing. Nor can we enjoy life, except by its instrumentality and in proportion to its vigor. Without it, what can we do or become, or enjoy? When desease has destroyed appetite, the most delicious fruits and food only nauseate; yet how much a keen appetite, consequent on excellent health, relishes them? Well might the glutted epicure offer the beggar boy a guinea for his morning's appetite. The rich invalid is poor because he can not enjoy his possession, yet the healthy are therefore rich, because their fund of life and capabilities of being happy are great. Those who have always enjoyed health, little realize its uses or value. As we measure time by its loss, so we rarely estimate the blessings of health till it declines. Oh, I would give my all—all the world if mine—for the repossession of that health—life—I have carelessly and wantonly squandered, and that without having received any value

in return for this choicest gift of heaven. Then what consumate foolishness to trifle with health as almost all do now? Esau's folly was wisdom in comparison with those who carelessly give away a lifetime of vigor for one of feebleness—who even barter life itself for some momentary indulgence. Let then the preservation of health be the great concern, the paramount business of life, as it is the perfection of wisdom and the great instrumentality of enjoyment. Since health consists in the normal and vigorous action of all the physical functions, its preservation of course consists in their preservation and its restoration in their restoration.

"Meat gives force and strength."

Brute force it does, but of this men has relatively too much already, as we shall soon show. "Would you then," it is farther objected, "have us abstain from flesh, and thus become as pusillanimous as the Hindoos?"

But are the meat eating Indians and Laplanders so very forcible? What have they ever accomplished—what triumph ever achieved other than with the scalping knife and the tomahawk? If meat alone gives force one Indian would master two pale faces whereas one white man is equal to a score of red ones. The former eat less meat, yet, under every disadvantage has driven the latter back and back again, farther and still farther upon the setting sun, till they bid fair-foul? to exterminate his race. Admitted that meat gives force, yet mark the kind of force it imparts. Analogous to that of the tiger and wolf—force to dare and kill rather than to do.

Does the lion accomplish so much more than the horse? Or is the wild bull so extra tame and feeble? Do not both the strongest and the fleetest of animals live upon vegetables? The elephant and rhinoceros eat no meat, yet their muscular power and endurance far transcend those of the lion and the tiger. The deer, antelope and gazelle live on herbage, yet distance all flesh-eating animals in the open chase. Since, therefore, the fleetest and the strongest of animals eat no

meat, must man eat it, or be weak or sluggish? Or to apply this principle directly to man: Is the Highland Scotchman, who was brought up on oatmeal, and tasted meat no oftener than the moon quartered, so very inefficient? Are the potato-fed Irish weak? Can our own beef-gourmands dig or carry more? Try, you meat advocates. The rice-fed chinese will outdo "John Bull" and "Uncle Sam" except in shedding blood. So will the herbenious inhabitants of the Pacific Isles. Not that animal food does not develop muscular strength. Carnivorous animals are strong, but herbiverous animals are stronger, yet have less propensity. Hence since meat develops propensity, yet it is not necessary to either strength or force—since it animalizes and depraves, and thus does a positive damage, but not a necessary good—why injure ourselves by consumption?

HYGIENE, DIET, LONGEVITY

"Cuisine, c'est la médecine; c'est la médecine préventive la meilleure"—J. Michelet.

Dieting consists in abstaining from certain foods, and it is very necessary to follow a hygienic diet in certain diseases. Every mistress of the house, and also the cook should know how, and what to do in an emergency case.

Meat shortens people's lives by decades. I mean that people who wish to live a century, must not eat meat—especially the highly proteid meats. The whole secret of perpetual youth, is a complete supply of food, to all the cells of the body combined, with ridding the cells of all waste matter. To accomplish this, you must cut out food excess proteids, and cut down cereals, including bread, and eat less sodium or common salt.

Second: eat plenteously of food containing potassium salts. You will find them in all kinds of salads. Water cress is one of the best elixirs of life. Consume more organic acids, which are best obtained from grapes, raisins, oranges, apples and citrons. Acids remove

waste from the arteries, soften them, and reopen the blood vessels. Any man showing signs of old age, should take three months of this diet, and he would become young again. Lastly eat garlic and onions, the greatest intestinal cell antiseptic in the world, without being destructive like drugs. (Read each article on vegetables.) They will cure the most malignant skin and blood diseases known. Two ounces of garlic daily is the greatest preventative of old age.

Another great fault of mankind is, that all drink too much. I do not mean alcoholic beverages, but too much coffee, tea, milk, besides beer, wine and spirits. It is not what is drunk, but how much. Too much fluid lessens a man's power of resistance. For instance things growing wet, develop rapidly and then die. Look at the water lily. Things growing in dry places take longer to mature, are much healthier, and live longer. Look at the oak. The same principles apply to human beings. I am not for prohibition—I believe in wine and beer. Every man and woman of more than fifty should have a glass of wine daily; it dilates the capillaries of the body, preventing the closing of the blood vessels. A glass of beer daily helps a person after forty. Hard drink is wholly bad. I am against alcohol in any form, for any one under forty; it is unnecessary. Getting intoxicated once a month does not hurt according to Raspail, the great French doctor, eating the greatest steak once a week does not hurt—but the steady drinker and meat eater wears down the body's vitality, fills his cells with waste matter, and hardens the arteries. Georges Clemenceau, the "Old Tiger of France", owes his wonderful mentality and activity to his diet of vegetables and milk, and in going to bed early, and arising early.

So it is very necessary to follow a practical diet, to aid or cure certain diseases, in following the se different culinary preparations.

FEVER AND BRONCHITIS (Fièvre et Bronchites)

The general rule for fever and bronchitis is to take all aliments in liquid form, rgularly and in small quan-

tities. The patient can be served the following aliments: Chicken bouillon, beef, mutton or oyster broth. The white of an egg beaten and mixed with orange juice or lemon, or egg beaten with milk or water.

DIABETES (Diabtes)

Until now medical science has not discovered any cure for diabetes, and it is only the kitchen diet that will aid or cure the patient. One can use the following aliments: Raw or cooked oysters in water, all kinds of fresh or salted fishes, in oil; all meats with the exception of calf's liver, mutton, tripe, ham and sausage. One can eat moderately venison or chicken without any sauces. Bouillon of beef, mutton, chicken, without any flour, rice or any substance containing starch. Vegetables to be used: cabbage, cauliflower, asparagus, spinach, mushrooms, tomatoes, lettuce, chicoree, olives radishes, cucumbers, onions, turnips and celery. Bread and cake in any style should be prepaired with a special flour gluten soya, without corn or flour. Almonds, nuts, oranges, lemons, cherries, strawberries and raspberries, these last three should be eaten moderately. Coffee, tea and milk can be taken but without any sugar. French red wine of first quality can be taken as an appetizer or after the meals. Beer is absolutely forbidden. Drink Seltzer water, Spa and Vichy and milk.

Do not eat these fruits and vegetables: Chestnuts, potatoes, rice, beets, carrots, parsnips, dried beans or green peas, in fact anything containing starch.

DYSPEPSIA, DIARRHOEA, GASTRIC, CATARRH, ASTHMA (Diarrhée, Dyspepsie, Gastrite, Catarrhe, Asthme)

The treatment of all these diseases depends upon hygiene and green vegetables. One can use the following aliments: Soup of beef, chicken, mutton, oysters, rice, barley, tapioca and vermicelle. Meat, such as boiled calf's brains, sweetbreads, boiled or roasted, beef, mutton, chicken boild or roasted without gravy, turkey, squabs and other birds cooked in the same manner;

fish, such as mackerel, perch, trout boiled or roasted, oysters raw or cooked, eggs raw or soft boiled. Vegetables such as: asparagus, spinach, green peas, beans, potatoes boiled or baked, carrots, lettuce, cress without any vinegar. Farinaceous food such as: rice, sago, corn, tapioca, vermicelle, stale bread. Dessert such as: blanc-mange, tapioca or rice pudding. Fruits such as: oranges, lemon, raw or baked apples and grapes, compote of peaches, apricots, prunes, pears and cherries. Fat aliments such as: butter, cream, pure olive oil. Beverages such as: drink pure milk or water, principally between meals, tea, coffee and mineral waters, Vichy and Appollinaris. Absolutely forbidden: soup of rice, fried aliments of any kind, pork, veal, salted meat, liver, kidneys, duck, goose, sausage, crab, lobster, preserved fish or salted, salmon, sardines, celery, corn, radishes, cabbage, tomatoes, cucumbers, potatoes, beets, and salads, pastry, nuts or cheese. No alcoholic beverages, weak tea and coffee. For diarrhoea, eat butter in small quantities. Use port wine or cognac in small quantiites and at intervals.

CONSTIPATION, ANEMIE AND LEUCORRHEA

The greatest attention should be given to the regularity of the intestinal organs. But as there are so many different kinds of constipation, nearly every case has a different treatment. To obtain a good result, one should not take any medicine, but follow a strict diet. For Anemia: wholesome, nourishing food which can be digested easily, sunshine and hygienic are the best cures for anemic persons. The diet consists of: soups of chicken, mutton, oysters, tapioca; meats: beefsteak, lamb, roast mutton, brains, boiled sweetbreads, chicken, pigeon, turkey roasted or boiled; Fish, oysters, prepaired in any style such as: mackerel, perch, and trout; raw or soft boiled eggs; Vegetables: asparagus, spinach, sorrel, celery, onions cooked, green peas, tomatoes, carrots, turnips, cauliflower, lettuce, water cress, Farinaceous food; tapioca, vermicelle, bread made of corn or wheat; Dessert: sorbet, blanc-mange, honey, rice pudding, tapioca; Fruits: lemon, oranges, baked

or raw apples, grapes, peaches and pears compote, plums, cherries and figs. Fat substances: butter, cream, olive oil; Beverages between meals: milk pure, or taken with tea or coffee, cider, mineral waters, vichy, appolinaris, poland, lithia, carlsbad. Forbidden aliments: chocolate, strong tea, wine, rice, cheese, alcoholic beverages in any form.

GOUT, RHEUMATISM, KIDNEYS AND BLADDER

(Goutte, Rhumatime, Reins et Vessie)

These diseases are very painful at times. The chef cook and rich peoples are generally the ones that suffer from these diseases. All excesses in all pleasures should be immediately stopped. Eat plain nourishing food, and do not eat any greasy substances, abstain from starchy food and sugar. Soups of meat, rice and vermicelle, eat vegetables moderately. Lean meats, lamb chops, broiled mutton, chicken roasted or broiled. Fish: oysters or trout. Eggs: raw eggs, limited quantity. Vegetables: spinach, green peas, potatoes, turnips, cauliflower, celery, onions, lettuce, water cress, all to be eaten without vinegar. Farinaceous food: a little rice, sago, tapioca or vermicelle, bread made of wheat or corn. Dessert: all kinds, raw or cookd, without sugar. Fruits: oranges, apples, peaches, plums, all to be eaten without any sugar. Fat substances: only butter. Beverages: milk or Vichy water weak tea or coffee without sugar. It is preferable to drink with the meals: Vichy, Appolinaris and Lithia. Forbidden aliments: Fat soups, any kind of fried substances, hard boiled eggs, pork, veal, turkey, salted or conserved meats, liver, kidneys, duck, goose, sausage, shrimps, salted or conserved fish, salmon, sardines, mackerel, radishes, mushrooms. asparagus, dried beans, tomatoes, beets, cakes, nuts, strong tea or coffee, alcoholic beverages, cheese, sorbets or cider. I recommend the Zelner Medecine for rhumatism. It can be had at any drug store or address the manufacturer:
W. J. Zelner, 333 Kearny Street, San Francisco, Cal.

EPILEPSY (Epilepsie)

Breakfast: Fresh ripe fruits, cereals, such as rice, boiled eggs or omelette, bread and butter, biscuits, milk and Vichy water.

Dinner: light soup, meat, chicken, vegetables. Meats: roast beef, chops, beefsteak, chicken. Fish: do not eat fish and meat together at the same meal. Vegetables: potatoes, celery, tomatoes, spinach, green peas, asparagus, lettuce, rice and cucumbers. Dessert: jam, pudding, sorbets. Fruits: ripe and fresh.

Supper: bread, butter, cereals, compote of fruit, milk. If the sick person works a great deal, they can eat eggs and oysters. Absolutely forbidden: fried aliments of any sort, heavy or highly seasoned food, pastry, and alcoholic drinks, tea, coffee or any aliment difficult to digest.

SPERMATHOREE, GONORRHEE

All alcoholic drinks are strictly forbidden for people suffering from these diseases. Also abstain from drinking tea or coffee. Milk is the best drink in these cases. Do not eat any fat, or highly seasoned food. The nourishment should consist of aliments such as: rice, beans, bread made of wheat and corn.

ALIMENTATION FOR CHILD

The new born baby only nurses and sleeps, and only attention is paid to that during the first few months. The habits of the child should be regulated early. As the child grows older, it should not sleep so much in the day time, but the sleep at night should be the same. As the mother is the principal doctor for her child, she should pay attention to its food. Naturally children prefer cakes and candies to soup and bread. They should be fed regularly and at a certain hour. Never give a child any spiced food, nor too much sugar; the food should contain more salt than sugar. Children shold be taught to use a spoon in the right hand, and the fork in left, the bread to be taken in the right hand. A knife should never be given to a child before the age of 6 or 7 years. The mother should pay great attention

to the physical education of the child, and table hygiene. A well bred child or children will always give a good deal of pleasure to the parents. The celebrated French writer J. J. Rousseau says of children: If a mother wishes to spoil her children, let her give them everything they ask for, and then it is the mother who will suffer afterwards.

POISONING (Empoisonnement)

Ptomaine poisoning is caused frequently by mussels, oysters, crabs, fish, pork, and ice cream; and very often mushrooms.

First: Take away promptly the poison.

Second: To take the poison out of the system give the patient a vomitif, 130 grains of ipecacuanha in a glass of water. For purgatif 1 tablespoonful of magnesia in a glass of water with a little sugar. Give an enema, 1¼ quarts of warm water and 2 tablspoonsful of kitchen salt. If the person does not die immediately from poisoning, then life can be saved with this remedy. If you have not any of these medecines in the house give the patient milk with the white of eggs to drink and an anemea with warm water and salt.

INDIGESTION (Indigestion)

Indigestion is caused by food not being well prepared, but sometimes by having taken cold, or by some great moral suffering. In cases of indigestion, take camomille tea, flavored with orange water. If this method does not stop the indigestion take a vomitif.

INTOXICATION (Ivresse)

It is said that to prevent intoxication, take a quarter of a glass of pure olive oil or sweet almond oil, before eating. The best method of all is to drink moderately, but sometimes it depends upon the disposition of the stomach, and one glass of champagne might intoxicate. Black coffee and a few drops of ammonia in Seltzer aids intoxication, as it arouses the nervous system. Give the following: water 4 ounces, essence of peppermint ½ ounce, liquid ammonia 12 drops. Mix, and give every quarter of an

hour, two or three times; or sugar and water with a few drops of ammonia, or Bromo Seltzer.

THE DIGESTION (La Digestion)

Fortunately for the civilization of today, we have fire to cook our food. The advance made in culinary art has transformed everything.

It is to this science that civilization owes its regulated meals, which is the regime of good digestion. Medical science has classified certain aliments, by its degree of digestibility, comparing the human body to a wheel, which the fonctionment accepts and refuses certain matters. Think well ,and you will digest well.

Necessary time for completing digestion of certain aliments. (Temps nécessaire pour la digestion complète des principaux aliments):

	Hours		Hours
Beef	3 to 4	Oysters	2
Ham	2 to 3	Eggs, cokked	3 to 4
Lamb	2½	Eggs, raw	2
Mutton	3	Bread	3 to 4
Pork	5	Cereal	1 to 2
Sweetbreads	2	Cheese	3 to 4
Tripe	1½	Milk	2
Veal	3 to 4½	Vegetables	3 to 4
Chicken	2½ to 4	Fruits	2 to 4
Goose	4 to 5	Pastry	3 to 4
Fish	1½ to 2½		

THE MARKET (Le Marché)

For the cook or housekeeper, the provisions are the fundamental stone of the kitchen.

The quality of the products depends upon the success of excellent cooking.

Why? Because there is no medecine in good cooking. All meats, chicken, large or small game, vegetables, fruits, butter for pastry should be fresh and of the finest quality.

There are no four seasons of today, as from the beginning of the year to the end, all products are to be found in the hot house or the refrigerator.

How to select provisions at the Market

POULTRY—Domestic turkeys, chicken, duck, geese, etc. are divided into two classes: young and old, the young ones are distinguished by their soft feet, soft cartilage at the tip of the breast bone, the skin is moist, smooth and fine-textured. Spring chicken is best to roast, broil or sauté, old ones are only boiled or braised.

Cock turkeys are preferable to hen turkeys. Young turkeys have smooth dark legs, pliable breast bone cartilage and are plump. Young turkeys are best roasted or broiled, old ones, boiled or braised.

Always select plump firm geese, the fat should be white and clear.

As to ducks, the wings should be tender, the fat more yellow, and the webbing of medium texture, not rough as in the case of old ducks and geese.

Young pigeons and squabs have pink legs, and light red flesh on the breast, the old ones are dark. Squabs are young, tame pigeons are generally raised for market purposes. They are as large as old ones, but are covered with pin feathers, and in quality resemble young ones.

GAME—Partridge, quail and grouse have full breasts, dark legs and yellow beaks.

Venison is dark red, with some white fat.

Hare, rabbits and opoossum have smooth sharp claws, tender ears and paws, and short necks.

How to select fish

The eyes of fresh fish are bright, the gills red, the flesh very firm, the scales bright and gleaming, and the entire fish life-like. Fresh fish is practically odorless, although sea fish always more or less have an odor of the sea.

Fish should be thoroughly cooked, otherwise it is indigestible or poisonous. Therefore always buy fresh fish. Unscrupulous dealers dip tainted meats or fish in salicylate and then sell it as fresh. Always be careful in your buying.

SAMPLE OF MARKET LIST

On Hand	Articles	Sold	Wanted
	BEEF		
.....	Butt	.....	.....
.....	Corned, Navel	.....	.....
.....	Corned, Plate	.....	.....
.....	Corned, Rump	.....	.....
.....	Fillets	.....	.....
.....	Hearts	.....	.....
.....	Kidneys	.....	.....
.....	Legs	.....	.....
.....	Loin, Flat Bone	.....	.....
.....	Loin, Hip	.....	.....
.....	Loin, Short	.....	.....
.....	Marrow Bones	.....	.....
.....	Palates	.....	.....
.....	Ribs	.....	.....
.....	Round	.....	.....
.....	Rump	.....	.....
.....	Shin	.....	.....
.....	Shoulder	.....	.....
.....	Tails	.....	.....
.....	Tongues, Fresh	.....	.....
.....	Ferraline	.....	.....
	LAMB (Spring)		
.....	Legs	.....	.....
.....	Racks, Short Cut	.....	.....
.....	Racks, Twelve Ribs	.....	.....
.....	Saddles, Fore	.....	.....
.....	Saddles, Hind	.....	.....
.....	Whole Lamb	.....	.....
	LAMB (Yearling)		
.....	Breast	.....	.....
.....	Feet	.....	.....
.....	Fries	.....	.....
.....	Legs	.....	.....
.....	Racks, Short Cut	.....	.....
.....	Racks, Twelve Ribs	.....	.....
.....	Saddles, Fore	.....	.....

On Hand	Articles	Sold	Wanted
.....	Saddles, Hind	.....	.....
.....	Shoulders	.....	.....
.....	Blade	.....	.....
.....	Sweetbreads	.....	.....
.....	Whole Lamb	.....	.....
	MUTTON		
.....	Brains	.....	.....
.....	Breast	.....	.....
.....	Feet	.....	.....
.....	Kidneys	.....	.....
.....	Legs	.....	.....
.....	Racks, Short Cut	.....	.....
.....	Racks, Twelve Ribs	.....	.....
.....	Saddles, Fore	.....	.....
.....	Saddles, Hind	.....	.....
.....	Shoulders	.....	.....
.....	Whole Mutton	.....	.....
	VEAL		
.....	Brains	.....	.....
.....	Breast	.....	.....
.....	Feet	.....	.....
.....	Fore Quarters	.....	.....
.....	Haslets	.....	.....
.....	Heads	.....	.....
.....	Hind Quarter	.....	.....
.....	Kidneys	.....	.....
.....	Livers	.....	.....
.....	Lungs	.....	.....
.....	Racks	.....	.....
.....	Shoulders	.....	.....
.....	Spinal Marrow	.....	.....
.....	Sweetbread	.....	.....
.....	Tails	.....	.....
.....	Tongues	.....	.....
	PORK AND PROVISIONS		
.....	Bacon	.....	.....
.....	Bologna	.....	.....
.....	Ears	.....	.....
.....	Feet, Pigs	.....	.....

On Hand	Articles	Sold	Wanted
.....	Ham, Corned	.....	.....
.....	Ham, Fresh	.....	.....
.....	Ham, Smoked	.....	.....
.....	Ham, Westphalia	.....	.....
.....	Head	.....	.....
.....	Lamb Tongues	.....	.....
.....	Lard	.....	.....
.....	Larding Pork	.....	.....
.....	Loin	.....	.....
.....	Mesentery	.....	.....
.....	Pork Tongues	.....	.....
.....	Salt Pork, Breast	.....	.....
.....	Sausages	.....	.....
.....	Sausages, Frankfort	.....	.....
.....	Sausages, Meat	.....	.....
.....	Shoulders	.....	.....
.....	Smoked Beef	.....	.....
.....	Smoked Beef Tongues	.....	.....
.....	Tails	.....	.....
.....	Tenderloin	.....	.....
.....	Tripe	.....	.....
.....	Udder	.....	.....
	POULTRY		
.....	Capons	.....	.....
.....	Chickens, B., 1¼ lbs.	.....	.....
.....	Chickens, S. 2½ lbs.	.....	.....
.....	Chickens, R., 3 lbs.	.....	.....
.....	Chickens, Winter	.....	.....
.....	Ducks, Mongrel	.....	.....
.....	Ducks, Tame	.....	.....
.....	Ducklings	.....	.....
.....	Fowl	.....	.....
.....	Geese	.....	.....
.....	Geese, Mongrel	.....	.....
.....	Goslings	.....	.....
.....	Guinea Fowl	.....	.....
.....	Peacock	.....	.....
.....	Pullets	.....	.....
.....	Pigeons, Stall Fed	.....	.....

On Hand	Articles	Sold	Wanted
.....	Squabs	.....	.....
.....	Turkeys	.....	.....
.....	Turkeys, Ex.	.....	.....
.....	Turkeys, Spring	.....	.....
.....	Suckling Pig	.....	.....
	GAME		
.....	Antelopes	.....	.....
.....	Bear	.....	.....
.....	Birds, Doc	.....	.....
.....	Birds, Lark	.....	.....
.....	Birds, Rail, Sora	.....	.....
.....	Birds, Reed, Rice	.....	.....
.....	Buffalo	.....	.....
.....	Divers	.....	.....
.....	"	.....	.....
.....	"	.....	.....
.....	"	.....	.....
.....	"	.....	.....
.....	"	.....	.....
.....	Ducks, Black Head	.....	.....
.....	Ducks, Brant	.....	.....
.....	Ducks, Canvas Back	.....	.....
.....	Ducks, Mallard	.....	.....
.....	Ducks, Red-head	.....	.....
.....	Ducks, Ruddy	.....	.....
.....	Ducks, Teal B. Wing	.....	.....
.....	Geese	.....	.....
.....	Grouse	.....	.....
.....	Hare, American	.....	.....
.....	Hare, European	.....	.....
.....	Partridges	.....	.....
.....	Pheasants	.....	.....
.....	Plovers, Bay	.....	.....
.....	Plovers, Grass	.....	.....
.....	Plovers, Yellow legs, large.	.....	.....
.....	Plovers, Yellow legs, small.	.....	.....
.....	Possum	.....	.....
.....	Ptarmigans	.....	.....
.....	Quais	.....	.....

On Hand	Articles	Sold	Wanted
	Rabbits		
	Snipe		
	Snipe, English		
	Snipe, Sand		
	Squabs, Wild		
	Squirrel		
	Turkey, Wild		
	Venison, L. Saddle		
	Venison, S and Legs		
	Venison, Whole		
	Woodcock		
	VEGETABLES		
	Artichokes		
	Artichokes, Jerusalem		
	Asparagus		
	Asparagus Tips		
	Beans, Lima		
	Beans, String		
	Beets		
	Brussel Sprouts		
	Carrots		
	Carrots, New		
	Cabbage		
	Red Cabbage		
	Cauliflower		
	Celery Knobs or Celeriac		
	Celery Soup		
	Chayotte		
	Corn, Green		
	Cranberries		
	Cucumbers		
	Egg Plant		
	Garlic		
	Helianti		
	Herbs, Dry		
	Herbs, Chervil		
	Herbs, Chives		
	Herbs, Mint		
	Herbs, Parsley		

On Hand	Articles	Sold	Wanted
.....	Herbs, Tarragon	.....	.....
.....	Kohl-rabi	.....	.....
.....	Leeks	.....	.....
.....	Melon, Musk	.....	.....
.....	Mushrooms, Cultivated	.....	.....
.....	Mushrooms, Field	.....	.....
.....	Okra	.....	.....
.....	Onions	.....	.....
.....	Onions, Small	.....	.....
.....	Oyster Plants	.....	.....
.....	Parsnips	.....	.....
.....	Peas	.....	.....
.....	Peppers	.....	.....
.....	Potatoes	.....	.....
.....	Potatoes, New	.....	.....
.....	Potatoes, Sweet	.....	.....
.....	Pumpkin	.....	.....
.....	Radishes	.....	.....
.....	Radish, Horse	.....	.....
.....	Rhubarb	.....	.....
.....	Salad, Barbe	.....	.....
.....	Salad, Celery	.....	.....
.....	Salad, Chicory	.....	.....
.....	Salad, Corn	.....	.....
.....	Salad, Dandelion	.....	.....
.....	Salade, Endive	.....	.....
.....	Salad, Escarolle	.....	.....
.....	Salad, Lettuce	.....	.....
.....	Salad, Romaine	.....	.....
.....	Salad, Water Cress	.....	.....
.....	Shallots	.....	.....
.....	Sorrel	.....	.....
.....	Spinach	.....	.....
.....	Squash, Summer (white)..	.....	.....
.....	Squash, Summer (yellow)..	.....	.....
.....	Squash, Winter, Hubbard..	.....	.....
.....	Squash, Winter, Marrow...	.....	.....
.....	Tomatoes	.....	.....
.....	Turnips	.....	.....

On Hand	Articles	Sold	Wanted
	FRUITS		
.....	Apricots	.....	.....
.....	Apples	.....	.....
.....	Bananas	.....	.....
.....	Barberries	.....	.....
.....	Blackberries	.....	.....
.....	Cherries	.....	.....
.....	Chestnuts	.....	.....
.....	Currants, Black or Red	.....	.....
.....	Ginger	.....	.....
.....	Gooseberries	.....	.....
.....	Grapes, Concord	.....	.....
.....	Grapes, Delaware	.....	.....
.....	Grapes, Hot House	.....	.....
.....	Grapes, Malaga	.....	.....
.....	Grapes, Rebecca	.....	.....
.....	Green Gages	.....	.....
.....	Huckleberries	.....	.....
.....	Lemons	.....	.....
.....	Melon, Water	.....	.....
.....	Melon, Musk	.....	.....
.....	Nectarines	.....	.....
.....	Oranges	.....	.....
.....	Peaches	.....	.....
.....	Pears	.....	.....
.....	Pineapples	.....	.....
.....	Plums, Prunes	.....	.....
.....	Pomegranates	.....	.....
.....	Quinces	.....	.....
.....	Raspberries	.....	.....
.....	Strawberries	.....	.....
	BUTTER, EGGS, ETC.		
.....	Butter No. 1	.....	.....
.....	Butter No. 2	.....	.....
.....	Butter No. 3	.....	.....
.....	Margarine	.....	.....
.....	Cream No. 1	.....	.....
.....	Cream No. 2	.....	.....
.....	Milk	.....	.....

On Hand	Articles	Sold	Wanted
.....	Buttermilk	.....	.....
.....	Eggs No. 1	.....	.....
.....	Eggs No. 2	.....	....
.....	Eggs No. 3	.....	.....
	FISH		
.....	Bass, Black or Lake	.....	.....
.....	Bass, Rock	.....	.....
.....	Bass, Sea	.....	.....
.....	Bass, Striped	.....	.....
.....	Blackfish	.....	.....
.....	Bluefish	.....	.....
.....	Carp	.....	.....
.....	Clams, Hard	.....	.....
.....	Clams, Soft	.....	.....
.....	Codfish	.....	.....
.....	Codfish, Dry	.....	.....
.....	Codfish Tongues	.....	.....
.....	Crabs, Hard	.....	.....
.....	Crabs, Meat	.....	.....
.....	Crabs, Soft Shell	.....	.....
.....	Crawfish	.....	.....
.....	Eels	.....	.....
.....	Flounders	.....	.....
.....	Frogs	.....	.....
.....	Frost Fish	.....	.....
.....	Grouper	.....	.....
.....	Haddock	.....	.....
.....	Haddock Finnan	.....	.....
.....	Halibut, 6 to 12 lbs.	.....	.....
.....	Herring	.....	.....
.....	Herring, Bloaters	.....	.....
.....	Herring Salt	.....	.....
.....	Herring, Smoked	.....	.....
.....	Kingfish	.....	.....
.....	Lamprey	.....	.....
.....	Lobsters	.....	.....
.....	Mackerel	.....	.....
.....	Mackerel, Salt	.....	.....
.....	Mackerel, Spanish	.....	.....

On Hand	Articles	Sold	Wanted
.....	Mussels	.....	.....
.....	Oyster Crabs	.....	.....
.....	Pompano	.....	.....
.....	Perch	.....	.....
.....	Pike or Pickerel	.....	.....
.....	Pike Wall Eyed	.....	.....
.....	Porgies	.....	.....
.....	Prawns	.....	.....
.....	Red Snapper	.....	.....
.....	Salmon	.....	.....
.....	Salmon, Frozen	.....	.....
.....	Salmon, Kennebec	.....	.....
.....	Salmon, Smoked	.....	.....
.....	Salmon, Trout	.....	.....
.....	Scallops	.....	.....
.....	Shad	.....	.....
.....	Shad Roes	.....	.....
.....	Sheepshead	.....	.....
.....	Shrimps	.....	.....
.....	Skate	.....	.....
.....	Smelts	.....	.....
.....	Sole, English	.....	.....
.....	Spot Fish	.....	.....
.....	Terrapin	.....	.....
.....	Trout, Brook	.....	.....
.....	Turbot, American	.....	.....
.....	Turbot, European	.....	.....
.....	Turtle, Green	.....	.....
.....	Weakfish	.....	.....
.....	Whitebait	.....	.....
.....	Whitefish	.....	.....
	SALT FISH		
.....	Anchovies	.....	.....
.....	Codfish, dried	.....	.....
.....	Codfish, Tongue	.....	.....
.....	Herring	.....	.....
.....	Herring, pickled	.....	.....
.....	Mackerel	.....	.....
.....	Prawns	.....	.....

On Hand	Articles	Sold	Wanted
.....	Salmon	.....	.....
.....	Salmon Bellies	.....	.....
.....	Sounds	.....	.....
	SMOKED FISH		
.....	Eels	.....	.....
.....	Haddock, smoked or Finnan Haddie	.....	.....
.....	Halibut, smoked	.....	.....
.....	Herring, smoked	.....	.....
.....	Herring, bloaters	.....	.....
.....	Herring, kippered	.....	.....
.....	Mackerel	.....	.....
.....	Salmon	.....	.....
.....	Shad	.....	.....
.....	Sliced Abalone	.....	.....
.....	Sturgeon	.....	.....
.....	Whitefish	.....	.....
	SHELL FISH		
.....	Abalone	.....	.....
.....	Clams, hard	.....	.....
.....	Clams, soft	.....	.....
.....	Crabs, hard	.....	.....
.....	Crabs, soft	.....	.....
.....	Crawfish	.....	.....
.....	Lobsters	.....	.....
.....	Mussels	.....	.....
.....	Oysters	.....	.....
.....	Scallops	.....	.....
.....	Shrimps	.....	.....
	MISCELLANEOUS		
.....	Bass tips	.....	.....
.....	Crab oyster	.....	.....
.....	Frogs	.....	.....
.....	Milts	.....	.....
.....	Roes	.....	.....
.....	Terrapin	.....	.....
.....	Turtle, green	.....	.....
.....	Shrimps	.....	.....

ABSTRACT OF GAME AND FISH LAWS

(According to change.) For law in full see Penal Code. For commercial fishing law see Market Fishing Abstract.

Deer, Aug. 15 to Sept. 14. No sale of venison. Per season, 2 bucks.

Elk Antelope and Mountain Sheep, forbidden, possession of meat a felony.

Rabbit, Cottontail and Brush, Nov. 15 to Jan. 31. 15 per day, 30 per week.

Tree Squirrels, Sept. 1 to Jan. 31. 12 per season.

Sea otter, beaver, forbidden. $1,000 fine for sea otter.

Bear, black and brown, Nov. 1 to March 15. Se Abstract Law.

Fur bearing mammals, Nov. 1 to March 15. See Abstract Law.

Duck, Geese, Jack Snipe, Mud Hen, Oct. 16 to Jan. 31. See Abstract Law.

Quail, valley and desert, Nov. 15 to Jan. 31. 15 per day, 30 per week.

Quail, mountain, Sept. 1 to Oct. 31 and Jan. 1 to 31. 10 per day, 20 per week.

Sage Hen, Aug. 15 to Sept. 30. 4 per day, 8 per week.

Dove, Sept. 1 to Nov. 30. 15 per day.

Grouse, Sept. 15 to Oct. 14. 4 per day, 8 per week.

For various birds forbidden, see Abstract Law.

Trout, April 1 to Sept. 30. 50 fish or 10 pounds or over per day, during winter season 5 fish per day.

Trout (Golden), June 30 to Oct. 1. 20 per day, 5 inches.

White fish, Aug. 1 to Oct. 30. See Abstract Law.

Black Bass, May 1 to Nov. 30 (no sale). 25 per day, 7 inches. Hook and line only.
Perch, Sunfish and Crappie, May 1 to Nov. 30. 25 per day, hook and line only.
Striped Bass, Shad, all year. See Abstract Law.
Salmon, all year. See Abstract Law.
Catfish, Aug. 15 to May 14. Closed season only for commercial fishing.
Crabs, Nov. 15 to July 30. See Abstract Law.
Abalones, red, March 1 to Jan. 31; green, pink, black, May 1 to Jan. 31. See Abstract Law.
Clams, Sept. 1 to April 30. See Abstract Law.

LICENSES

Hunting: Resident $1.00, non-resident I10, aliens $25. Licenses: Year from July 1 to June 30.
Angling: Resident $1.00, non-resident $3.00, aliens $3.00. License year from Jan. 1 to Dec. 31.
Trapping: Citizens $1.00, aliens $2.00.
Licenses can be secured from Fish and Game Commission, county clerks and license agents.

PANTRY AND STORE ROOM LIST

		Amount	COST	TOTAL
Alphabets	pkgs.			
Alcohol, Denaturated	gal.			
Anchovies (in oil)	bot.			
Anchovies (in bulk)	lbs.			
Anchovies (Paste)	jars			
Apricots	cans			
Asparagus	cans			
Artichoke Hearts (Cal.)	cans			
Artichoke Hearts (Imp.)	cans			
.....				
.....				
.....				
.....				
Bacon	lbs.			
Baking Powder	cans			
Barley (Pearl)	lbs.			
Bar le Duc	jars			
Beans (Lima)	lbs.			
Beans (Pea)	lbs.			
Beans (Red)	lbs.			
Beans Am. (String)	cans			
Beans French (String)	cans			
Beef, Chipped	cans			
Beer, Cooks	bot.			
Bloater Paste	bot.			
Brandy (cooking)	qts.			
Brown Bread	cans			
Butter	lbs.			
.....				
.....				
.....				
.....				
Capers	bot.			
Catsup	gal.			
Catsup	bot.			
Caviar	cans			
Cepes	cans			
Charcoal	sacks			

		Amount	COST	TOTAL
Cheese (American)	lbs.			
Cheese (Brie)	lbs.			
Cheese (Edam)	lbs.			
Cheese (Camembert)	lbs.			
Cheese (Roquefort)	lbs.			
Cheese (Armsby)	qts.			
Cheese (Oregon)	lbs.			
Cheese (Parmesan)	lbs.			
Cheese (Swiss)	lbs.			
Cheese (Monterey Jack)	lbs.			
Chocolate	cans			
Chow Chow	bot.			
Chops Frills	Boxes			
Chutney	bot.			
Clams	cans			
Clam Juice	cans			
Claret (Cooking)	qts.			
Coal	tons			
Cocoa	cans			
Cocoanut	pkgs.			
Codfish	lbs.			
Coffee	lbs.			
Soups	cans			
Corn	cans			
Corn Beef Hash	cans			
Corn Starch	pkgs.			
Crackers (Graham)	box			
Crackers (Soda)	box			
Crackers (Water)	box			
Crackers (Bent)	box			
Crackers (Ginger Nuts)	box			
Cranberry Sauce	jars			
Cream	cans			
Cream Tartar	cans			
Crisco	lbs.			
Curry Powders	bot.			
Currants	pkgs.			
.....				
.....				
.....				

		Amount	COST	TOTAL
Danish Liver Paste	can			
Doilies, Paper	box			
Eggs	doz.			
Extracts Divers	bot.			
Force	pkgs.			
Flour	sacks			
Flour (Buckwheat)	lbs.			
Frankfurters	cans			
Gelatin	pkgs.			
Gherkins (sweet)	jars			
Gooseberries	cans			
Grape Nuts	pkgs.			
Ham	lbs.			
Ham, Virginia	lbs.			
Herring, Kippered	cans			
Hominy	cans			
Hominy Grit	lbs.			
Horseradish	bot.			
India Relish	bot.			
Irish Oot Meal	cans			
Jam (Assorted)	jars			
Jelly (Assorted)	jars			

		Amount	COST	TOTAL
Kraut and Pork	cans			
Lard	lbs.			
Lobster Paste	cans			
Loganberries	cans			
Macaroni	pkgs.			
Macaroni	box			
Mango Peppers	jars			
Mango Melons	jars			
Marmalade	jars			
Mush, Pettijohn's	pkgs.			
Mush, Oatmeal	lbs.			
Mushrooms	cans			
Mustard (English)	cans			
Mustard (French)	bot.			
Mayonnaise	gal.			
Matzo	pkgs.			
Noodles	pkgs.			
Oil (Cooking)	gal.			
Oil (Olive) De Luxe	gal.			
Oil (Olive) Mayonnaise	gal.			
Oil (Salad)	gal.			
Okra	cans			
Olives (Medium)	cans			
Olives (Select)	cans			
Paprika (Kitchen)	cans			
Paprika (Table)	cans			
Peaches	cans			
Peaches (special)	jars			
Pearline	pkgs.			

		Amount	COST	TOTAL
Peas	cans			
Peas (French)	cans			
Peas (Split)	lbs.			
Pears	cans			
Picallili	jars			
Pinmoney	jars			
Pineapple	cans			
Pepper	lbs.			
Pickles (mixed)	bot.			
Pickles (sour)	bot.			
Pickles (sweet)	bot.			
Pickles (Dill)	gal.			
Pimientos	cans			
Pork and Beans (large)	cans			
Pork and Beans (small)	cans			
Prunes (Cal.)	lbs.			
Puree de Fois Gras	cans			
.....				
.....				
.....				
.....				
Raisins	pkgs.			
Raspberries	cans			
Rice	lbs.			
Rice Flour	lbs.			
Rum (cooking)	qts.			
.....				
.....				
Sage	cans			
Sago	lbs.			
Salt (celery)	cans			
Salt (Ivory)	pkgs.			
Salt (kitchen)	lbs.			
Salt (rock)	lbs.			
Sardelles	cans			
Sardines	cans			
Sardines (Booth's)	cans			
Sauce (Anchovy)	bot.			
Sauce (A. No. 1)	bot.			
Sauce (Chili)	bot.			

		Amount	COST	TOTAL
Sauce (Harvey)	bot.			
Sauce (H. P.)	bot.			
Sauce (Mandalay)	bot.			
Sauce (Pepper)	bot.			
Sauce (Tabasco)	bot.			
Sauce (Wos.)	bot.			
Sherry (cooking)	qts.			
Shrimps	cans			
Silver Dip	cans			
Silicon	cans			
Shredded Wheat	pkgs.			
Soap (kitchen)	cakes			
Soda, Sal	lbs.			
Shell Crabs	pkgs.			
Spaghetti	cans			
Spaghetti	pkgs.			
Sugar (cube)	lbs.			
Sugar (cube, Western)	pkgs.			
Sugar (granulated)	lbs.			
Sugar (powdered)	lbs.			
Succotash	cans			
Syrup, Maple	bot.			
Syrup, Maple (½-gal.)	cans			
Syrup, New Orleans	cans			
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.....				
Tapioca	lbs.			
Tea	lbs.			
Tapioca	lbs.			
Tea	lbs.			
Tomatoes (large)	cans			
Tomatoes (small)	cans			
Tooth Picks (wood)	pkgs.			
Tooth Picks (quill)	pkgs.			
Truffles	cans			
Tuna	cans			
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		Amount	COST	TOTAL
Vanilla Extract	bot.			
Vermicelli	pkgs.			
Vinegar (Acid)	gal.			
Vinegar (Cider)	gal.			
Vinegar (Wine)	qts.			
White Wine (cooking)	qts.			

HOUSE SUPPLIES

Borax	cans			
Brooms	each			
Brushes (hair)	each			
Brushes (nail)	each			
Brushes (scrubbing)	each			
Brushes (sink)	each			
Cleaner (powdered)	cans			
Cleaner (powdered)	lbs.			
Combs	each			
Coal Oil	gals.			
Disinfectant	gals.			
Feather Dusters	each			
Logwood	cords			
Lye	cans			
Matches	gross			
Mops	each			
Paper (toilet)	pkgs.			
Paper (Towels)	pkgs.			
Paper (wrapping)	rolls			
Poker Chips	box			
Polish (furniture)	bot.			
Polish (metal)	cans			
Sapolio	cakes			
Soap (bath)	gross			
Soap (toilet)	gross			

		Amount	COST	TOTAL
Twine (cotton)	balls			
Twine (Manila)	balls			
Lamp Dip	bot.			
Candle Base Tungsten Frosted 15 watt	each			
Tungsten 25 watt	each			
Tungsten 40 watt	each			
Tungsten 60 watt	each			
Tungsten 100 watt	each			
Tungsten 200 watt	each			
Tubular Bulbs	each			
Blacking (shoe)	cans			
Barmen's Coats (new)	each			
Waiters' Coats (new)	each			
Aprons (new)	each			
Doilies (new)	doz.			
Napkins (new)	doz.			
Table Cloths, small (new)	each			
Table Cloths, large (new)	each			
Table Cloths, banquet (new)	each			
Pillow Cases (new)	each			
Sheets (new)	each			
Face Towels (new)	each			
Bath Towels (new)	each			
Glass Towels (new)	each			
Hand Towels (new)	each			
Checks	pkgs.			
Store Room Deliver	pkgs.			
Store Room Requisition	pkgs.			
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Miscellaneous				
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BILL OF FARE (Menus)

A FEW MODELS OF BILL OF FARE

It is impossible to arrange exactly any bill of fare here, because every hotel or restaurant has its own style, according to the business and importance of the house. To facilitate the work and render quick service, the name of the dish should be written very distinctly on the menu or card. My opinion, and also the opinion of a good many of my colleagues, is that the kitchen of today merits more respect and should be classed among the arts, and every care should be taken to facilitate the daily task of the cook.

Breakfast

FRUITS

Grape Fruit 20 — Sliced Oranges 20
Sliced Bananas with Cream 20 — Preserved Fruit 20
Orange Marmalade 20 — Bar le Duc 40
Assorted Jams 20 — Strawberries and Cream 25
Stewed Royal Anne Cherries 25 — Stewed Rhubarb 25
Baked Apple 20 — Peaches 25 — Prunes 20 — Pears 25
Apricots 25 — Loganberries 20
Coffee and Rolls 20 — Tea and Rolls 20
Cocoa or Chocolate 25

CEREALS, etc.

Oat Meal or Cracked Wheat with Cream 20
Force with Cream 20 — Shredded Wheat 20
Milk Toast 20 — Cream Toast 25 — Rice Cakes 15
Corn Cakes 15 — Buckwheat Cakes 15 — Griddle Cakes 15
Buttered Toast 10 — Toasted English Muffins 10
Waffles 15

EGGS

Boiled (2) 25 — Fried 25 — With Ham or Bacon 40
Shirred (3) 35 — Poached on Toast 35
Omlette Plain 35 — with Ham 40 — with Tomatoes 40
with Fine Herbs 40 — with Kidney 50 — with Oysters 50
with Asparagus Tips 50 — with Chicken Liver 50
Matzo Pancake 40

FISH

Kippered Herring 35 — Striped Bass 40
Broiled California Mackerel, Tomato Sauce 35
Finnan Haddie 50 — Sand Dabs, Meuniere 50

STEAKS, CHOPS

Tenderloin 60 — Breakfast Sirloin 60
Lamb Chops 60 — Mutton Chops 50
English Mutton Chop 60

MISCELLANEOUS

Corned Beef Hash with Poached Egg 35
Fried Pork Spare Ribs, Apple Sauce 40
Calf's Liver with Onions 35
Baked Pork and Beans, Boston Style 30
Country Sausages 35 — Nut Sausages 35
Fried Ham 25 — Fried Bacon 25
Spring Chicken, Broiled or Fried, half 75

SPECIAL

Eggs a la Benedict 60 — Nut Sausage, Scrambled Eggs 40
Chicken Hash, Poached Egg 65

Business Men's Luncheon

Celery — Olives — Radishes
Consomme Paysanne — Puree Faubonne
Boiled Halibut, Shrimp Sauce, Potatoes Hollandaise
or Salamis of Guinea Hens, Chasseur
Green Peas — Potatoes Rissoles
Salad de Saison
Pumpkin Pie or Strawberry Ice Cream
Mocha
Special: Grill Room Wagon
Plat du Jour 60c

Lunch Special

Consomme Paysanne 15-25
Shirred Eggs, Meyerbeer 50 — Scrambled Eggs, De Lesseps 60
Poached Eggs, Nantaise 60 — Omelette, Italienne 75
Boiled Halibut, Shrimp Sauce 60-100

Hungarian Gulash with Spaetzel.....60-100
Veal Cutlets, Viennoise 75-125
Salmis of Guinea Hen Legs, Chasseur.....60-100
Broiled Pork Chops, Lyonnaise Potatoes 60-100
Chicken Croquettes with Asparagus Tips 50-90

Baba au Rhum 20 Gateau, Moka 15

French Pastry 15

Pumpkin Pie 15 Green Apple Pie 15

Lunch (Ready Dishes)

Sorrel Soup 30

Shirred Eggs, Opera 60

Broiled Bluefish, Maitre d'Hotel

Escalopes of Veal, Hunter Style 75 Tripes, Creole 50

Slice of Sirloin of Beef, Cabaret 90

Mashed Potatoes 25 Corn on Cob 30

Baba with Sabayon 25 Apple Tartlett 15

Patisserie Francaise 10

Cheese Fruit

Coffee with Milk 25 Demi-tasse 15 With Cream 20

Afternoon Tea Suggestions

TEA 3 to 5

Chicken Broth and Whipped Cream, 25c

Oyster Cocktail, 25c Oysters, Half Shell, 40c

Artichoke Heart Stuffed with Caviar, 50c

Crab Salad 40 Canape of Sardellen, 25c

Scalloped Oysters in Cream, 35c

Scrambled Eggs with Green Peppers on Anchovie Toast, 40c

Creamed Sweetbreads on Toast, 50

Crab Newburg, 60c

Chicken Salad, 30c Oyster Poulette, 50c

Chicken Sandwich, 25c Ham Sandwich, 15c

Chicken Salad Sandwich, 25c

Club Sandwich, 40c Fried Egg Sandwich, 20c

Strawberry Parfait and Whipped Cream, 20c

Cafe Parfait and Whipped Cream, 20c

Neapolitaine Ice Cream, 20c

Vanilla and Strawberry Ice Cream, 20c

Roman Punch, 20c French Pastry (1), 10c

Cup Coffee and Cream, 10c Cup Chocolate and Cream, 10c

Specialties (with explanation)

MONDAY

Minute Steak Saute, Bercy

Thin Sirloin Steak Saute in Butter, flavored with Schallots, White Wine and Glaced Meat. Garnished with French Cepes and Potatoes Noisette.

TUESDAY

Sea Food a l'Orientale

Lobster, Fresh Shrimps, Oysters, Clams, Green Peppers and Fresh Mushrooms, flavored with Sherry Sauce Newburg. Served in Casserolette.

WEDNESDAY

Turkey Hash, Sam Ward

Breast of Turkey cut in dice. Served in Cream with Green and Red Peppers, Fresh Mushrooms; Potato Bordure; Au Gratin.

THURSDAY

Sweetbread en Cocotte, Parisienne

Braised, Served in Cocotte with Fresh Mushrooms, French Peas and Sauce Colbert.

FRIDAY

Spaghetti a la Tetrazzini

Spaghetti in Cream with thick Julienne of Breast of Chicken and Fresh Mushrooms; Parmesan Cheese au Gratin.

SATURDAY

Noisette of Lamb, Gourmet

Saute in Butter. Dressed on Artichoke Bottoms with Gourmet Sauce. Served under glass.

Suggestions for Dinner à la Carte

Petite Marmite, Parisienne 20

Creme de Celery, Croutons Souffles 30

Filet of Bass, Menagere 50 Broiled Salmon Maitre d'Hotel 50

Sandabs Saute, Meuniere 50

Rack of Lamb Jardinière 75

Chicken Casserole, Moderne 2.00

Tranche of Sirloin Saute, Chasseur 75
Casserolette of Sweetbreads, Gourmet 60
Royal Squab, Veronique 1.00
Mignon of Beef, Massena 1.00
Veal Chops, Florentine 50
Breast of Chicken, Pascal 1.25
Coupe Jacque 50
Prime Ribs of Beef 65
Spaghetti, Caruso 50
Spaghetti, Italienne 45
Cauliflower 25
Artichoke Hollandaise 40
New Peas 40
Sweet Potato, Georgia 30
Caramel Custard 25
Ice Cream 30
Parfaits 40
Demi Tasse 15

Dinner Special à la Carte

Consomme Royale-Printaniere 15-25
Puree Faubonne 15-25
Baked Rock Bass, Italienne 60-100
Braised Sugar Cured Ham, Florentine 60-100
Larded Tenderloin of Beef, St. Germain 85-160
Noisette of Lamb, Massena 80-150
Sweetbreads Glacé Paloise 90-179
Squab en Casserole, Fermiere 100
Bavaroise aux Marrons, Creme Chantilly 20
Omelette Souffle au Cognac 60
French Pastry 15
Red Cherry Pie 15
Green Apple Pie 15

Menu for Table d'Hôte

Choice of

Toke Point Oysters on Half Shell
Oyster Cocktail
Crab Cocktail

Choice of

Chicken Okra
Cream of Onion in Cup
Chicken Broth
Ripe Olives
Salted Almonds

Choice of

Filet of Sand Dabs Dugelere
Lobster Dewey in Shell
Striped Bass, Marguery

Choice of

Vol au Vent of Sweetbreads
Braised Celery and Beef Marrow

Choice of

Roast Turkey Stuffed with Chestnuts, Cranberry Sauce
Fried Squab Chicken in Butter
Roast Suckling Pig, Apple Sauce
Celery Victor
Sweet Potatoes Risolle
French Peas

Choice of

Frozen Nesselrode Pudding
Cafe Parfait
Hot Mince Pie
English Plum Pudding, Hard Sauce
Special Cakes
Coffee

Table d'Hôte

Celery Radishes Green Onions Olives
Consomme Marie Louise
Filet of Sole Mornay
Hashed Creamed Potatoes
Slice Tenderloin Saute, Minute
Asparagus in Butter
Roast Squab Chicken with Watercress
French Pastry Ice Cream
Cheese and Crackers
Demi Tasse
Wine—Red or White

Supper

Little Neck Clams 30 Cotuits 35 Cape Cods 35
Buzzard Bays 35 Oak Islands 35
Chicken Consomme 40 Consomme Excelsior 40
Beef Consomme 30 Strained Okra in Cup 40 Clam Broth 30
Leaf, Florentine 75 Crab Meat a la Manners 60
Salad, Henry IV. 75

Yorkshire Buck 70 Stuffed Deviled Crabs 60
Welsh Rarebit 50 Canapes, Lorenzo 40
Frogs' Legs, Pavlova 75 Crab Meat, Mornay 80
Scotch Woodcock 50 Golden Buck 60 Lobster, Sherry 80
Shell of Sweetbread, Gourmet 1.00

Supreme of Chicken, Mordkin 1.50
Heart of Filet of Beef, Iman Bayeldi 1.00
Kernel of Lamb, Paloise 75
Spring Turkey 3.50 Scotch Grouse 4.00
Mallard Duck 4.50 Guinea Hen 2.50
Squab Chicken 1.25 Royal Squab 1.25
Plover 1.25 French Partridge 3.00 English Pheasant 3.50
Aspic of Ham 60 Pate de foie-gras 90
Boneless Squab Stuffed with Foie-gras 1.50
Galatine of Capon 60
Lamb 75 Chicken 2.50 1.25 Roast Beef 60

Patty in Crust 60 Artichoke 60

Salads: Sweetbread 1.00 Countess 40 Lakme 60
Lobster 90 Romaine 30 Chicken 90 Crab Meat 90

Coffee Parfait 40 Biscuit Tortoni 40
Iced Pudding, Nesselrode 50 Hazelnuts Mousse 40
Charlotte, Surprise 30 Royale, Chantilly 30
Savarin with Kirsch 30 Profiterable, Alaska 60 Fruits
French Coffee, demi-tasse 15 Turkish Coffee 30

MENU FOR THANKSGIVING DINNER

FAMILY STYLE

Celery, Radishes, Green Onions, Olives
Cream of Tomatoes with Bread Crust
Baked Filet of Bass Home Made
Parsley Potatoes
Roast Stuffed Turkey with Chestnuts
Giblet Gravy and Cranberry Sauce
Creamed Onions, Carrots and Peas
Celery Apple Salad
Mince Pie, Pumpkin Pie, Cheese
Nuts, Fruits, Candy
Cider —:— Wine —:— Coffee

MENU FOR CHRISTMAS DINNER

FAMILY STYLE

Celery, Olives, Radishes, Green Onions
Oysters Cocktails
Vegetable Soup
Lobster Newburg
Roast Stuffed Goose with Apple and Raisin
Candy Sweet Potatoes, Baked Squash
Brussels Sprouts with Butter
Tomato and Lettuce Salad
Plum Pudding with Rum Sauce
Moka Cake
Cheese —:— Assorted Fruits
Cider —:— Wine —:— Coffee

A LA CARTE BILL

FRUIT

Apples 10 — Bananas 20, Sliced 30 — Orange 15, Sliced 20, Juice 25
Strawberries with Cream 35 — Grape Fruit, half 20, Supreme 60, with Bar le Duc 75
See Breakfast Bill for other Fruit and Preserves

RELISHES

Fresh Beluga Caviar, per person 1.00 — Assorted Hors d'Oeuvres, per person 50
Anchovies on Toast 50 — Canape Fresh Caviar 75 — Canape Francis 50
Lyonnaise Sausage 25 — Smoked Salmon 30 — Major Grey's Chutney 25
Special California Ripe Olives 30 — Green Olives 25 — Radishes 20
Antipasto 35 — Pickles 15 — Green Onions 15 — Bismarck Herring 40
Canape Domestic Caviar 40 — Pascal Celery 25-40 — Lobster Cardinal 60

OYSTERS AND CLAMS

Little Neck Clams 30 — Cotuits 30 — Bluepoints 30 — Cocktails 5c extra
Lobster Cocktail 60 — Crab Meat Cocktail 50, Ravigotte 60

SOUPS—Per Person

Consomme (hot) en Tasse 25 — Oxtail 25-40 — Puree of Peas 25-40
Green Turtle (for one) 50 — Noodle Soup 25-40 — Mock Turtle 30-50
Puree of Tomatoes 25-40 — Tomato Consomme (hot) 25
Chicken or Clam Broth 25, Bellevue 30 — Onion Gratinee (20 min.) 40-60
Oyster Stew 35 — Chicken Gumbo 25, Strained en Tasse (hot) 25

FISH

Broiled Whitefish 60 — Lake Trout 60 — Salmon 50 — Filet of Sole 50
Deviled Crabs 40 — Broiled Shad Roe and Bacon 60 — Mountain Trout 60
Finnan Haddie 50 — Broiled Live Lobster 90-1.75 — Lobster, Newburg 90-1.75
Crab Meat au Gratin 60 — Crab Meat, Maryland 90-1.75
Silver Smelts 50 — Channel Catfish 50

SPECIALTIES

Steak a la Minute with Parisienne Potatoes 1.00 — Wiener Rostbraten 75
Vienna Paprika Chicken with Rice 1.00-2.00 — Sweetbreads with Spaghetti 75
Frog Legs, Poulette 90-1.75 — Wiener Schnitzel, Holstein 60
Chicken a la King 90-1.75 — Chafing Dish a la Brown Palace 90-1.75
Supreme of Chicken, Fresh Mushrooms, and Virginia Ham 1.25
Broiled Fresh Mushrooms on Toast 65

STEAKS, CHOPS, ETC.

Sirloin Steak for one 75 — Sirloin Steak with Bacon 1.00
Sirloin Steak for two 1.25 — Sirloin Steak for three 2.25 — Sirloin Steak for four 3.00
Club Sirloin Steak for five 4.00 — Club Sirloin Steak, Chateaubriand 5.00
Extra Club Steak for six 6.00 — Filet Mignon, plain 75
Tenderloin Steak for one 90 — Tenderloin Steak for two 1.50
Tenderloin Steak for three 2.25 — Tenderloin Steak for four 3.00
Porterhouse Steak for two 2.00 — Porterhouse Steak for three 3.00
Porterhouse Steak for four 4.00
Lamb Chops, each 30 — Lamb Steak 75 — Veal Chops, each 40 — Veal Cutlet, plain 50
Mutton Chops, each 40 — Pork Chops, each 40 — English Mutton Chop
Salisbury Steak 90 — Hamburger Steak 50 — Broiled Sweetbreads 60
Croquettes of Sweetbread 50 — Chicken Croquettes with Peas 50
Chicken Fricassee 75 — Tripe, Creole 50 — Tripe, Lyonnaise 50 — Broiled Tripe 40
Broiled Pig Feet 35
Broiled Kidney with Bacon 60 — Brown Palace Mixed Grill 75
Yorkshire Rarebit 75 — Welsh Rarebit 50 — Golden Buck 60
Pork Tenderloin 60

GARNITURES (Per Person)

Bearnaise 25 — Bordelaise 35 — Mushrooms 35 — Onions 25 — Bacon 25
Planked 50 — Stanley 25 — Creole 25

COLD MEATS

Kalter Aufschnitt 75-1.50 — Sliced Chicken 75
Boned Turkey 75 — Smoked Tongue 50 — Roast Beef 65 — Cold Lamb 50
Virginia Ham 75 — Prager Ham 85 — Westphalian Ham 75

A LA CARTE BILL

SANDWICHES

Ham 25 Corned Beef 25 Tongue 25 Club 40 Sardine 30 Chicken 35
Turkey and Lettuce 40 Roast Beef (cold) 35, (hot) 50 Tartare 40
Pate de Foie Gras 40 Caviar 50 Ham and Egg 30 Brown Palace 50
Lobster .50 Steak 60

POULTRY AND GAME

Broiled Chicken 80-1.50 Chicken en Casserole 2.25 Blanchefleur Sq... 1.00
Squab Chicken 1.00, en Casserole 1.50 Squab 60, en Casserole 1.00
Breast of Chicken, Virginia Ham 1.00

POTATOES

New Potatoes in Cream 25 Baked 15 Special Baked 25 Boiled 10
Lulu 25 Parisienne 30 Julienne 25 Au Gratin 25-40 Lyonnaise 25
French Fried 20 German Fried 25 Hashed Browned 25 Cottage Fried 25
Hashed in Cream 25 Mashed 15 Souffle 35 Olivette 35
Sweet Potatoes: Boiled 15 Fried 25 Grilled 30 Southern 40

VEGETABLES

Asparagus 30 French Asparagus 1.00 German Asparagus 1.00
Lima Beans 20 French Peas 35 Boiled Onions 25 Spinach in Cream 25
Spaghetti or Macaroni, Italienne 25-40 Cauliflower au Gratin 30-50
Stuffed Green Pepper or Tomato 25 Green Peas 20 Fresh Artichokes 35
Haricots Verts 35 Flageolets 35 Stewed Tomatoes 25 Stewed Corn 20
Buttered Beets 25 String Beans 20 Brussels Sprouts 30
Pimientos Morrones 35 Cepes, Bordelaise 35 Fonds, Artichokes 50
Broiled Fresh Mushrooms on Toast 65 Wax Beans 20

SALADS—Per Person

Fruit Salad en Verre 50 Celery 40 Orange and Grape Fruit 50 Lettuce 25
Potato 25 Tomato 25 Combination 35 Cucumber 25
Asparagus Tips with Egg 30 Chicken 75 Lobster 75 Russian 75
Shrimp 60 Alligator Pear 35 Crab Meat 50 Artichoke 50 Waldorf 50
Mayonnaise 10c, Thousand Island, Bellevue or Roquefort 15c extra per person

DESSERT AND ICE CREAM

Pie 15, a la Mode 25 Assorted Cakes 25 Macaroons 25 Pound Cake 15
Omelet with Jelly 50 Alaska for one 75 Souffle Vanilla 75 Peach Melba 50
Coupe Arian 50 Melba 50 Omelet Souffle 1.00-1.50 St. Jacques 50 Parfaits 35
Ice Creams—Vanilla, Strawberry, Coffee, Tutti Frutti, Napolitaine 25
Bar le Duc Jelly, Red and White 25
For other Dessert and Ices see Dinner Bill

SHERBETS

Lemon, Cherry, Pineapple, Raspberry, Orange 25

CHEESE—Per Person

Roquefort 25 Camembert 25 Swiss 25 American 25 Neufchatel 15
Edam 25 Iowa Cream 15 Sierra 15 A la Brown Palace 25
Imported Individual Camembert in Glass 35 McLaren's Individual Imperial 15

COFFEE, ETC.

Coffee for one 15, for two 25 Vienna Melange Frappe 20 Tea 20
Chocolate 25 Cocoa 25 Milk, per bottle 15
Horlick's Malted Milk (hot or cold) 25 Milk and Bread or Crackers 25
Cream, per glass 25 Half and Half 20 Grape Juice 15
Postum for one 15, for two 25 Demi Tasse 10 Bulgarian Buttermilk 10

Individual portions are for one person only.

Room service 5c and 10c per portion **Chafing dish service 25c**

CARTE DU JOUR LUNCH

Cape Cods, Blue Points, Buzzards Bays 25 Little Necks 25

Consommé tapioca 50 30 Cream of cauliflower 60 35

Omelet, Paysanne 50 Eggs cocotte, Monaco 50

Soft shell crabs 1 00

Perch sauté, Meunière 60 35 Lobster, Newberg 1 25 65

Broiled macherel, maitre d'hôtel 70 40

Braised chicken with rice 3 00 1 50

Sheep's trotters, Poulette 70 40

Minced filet of beef, Florida 1 25 65

Beefsteak, Bordelaise 95

Sausages, Gastronome 60 35

ENGLISH CHICKEN GROUSE 2 75

WOODCOCK 2 00 CHICKEN PARTRIDGE 2 75 VENISON 1 25 65

Squab chicken 1 25 Egyptian quail 1 00

Ribs of beef 70 Spring lamb Roast turkey 1 00

Roast chicken 2 50 Squab 90 Spring duckling 3 00 1 50

COLD DISHES

Cold salmon, tartar sauce 80 45

Stuffed eggs, Norwegian 60 Truffled snipe 1 15

Boneless squab chicken in jelly 1 50

NEW CORN 40

Hashed brown potatoes 30 20 Baked mashed potatoes 30 20

Celery in cream 50 30 Fried egg plant 40 25

Cauliflower, Polish 60 35 Stewed tomatoes 60 35

Succotash 60 35 American asparagus, Hollandaise s'ce 60 35

HOT-HOUSE GRAPES 1 25

CANTALOUPE 50 ALLIGATOR PEARS 60 MANGOES 40

Watermelon 40 Niagara or Delaware grapes 40

Huckleberries 40 Plums 40 Peaches 50

Stanley pudding, orange sauce with rum 40

Babas with fruit 40 Pies: Huckleberry, Apple, Custard 25

Compote of fruits 50 Peach shortcake 50 Peach ice cream 30

Maraschino sherbet 40 Chocolate mousse 35

Pompadour plombière, peach sauce 40

Port du salut 30 Gorgonzola 30 Edam 30 Fruits

French coffee, demi-tasse 15 Turkish coffee 20

CARTE DU JOUR DINNER

Little Neck Clams 30 — Cherry Stone Clams 30

Baked Onion Soup 30 — Cream of Lettuce with Puffed Crusts 40
Chicken Okra, Creole 40 — Clear Green Turtle 50

Soft Clams, Ancient 60

ASTRAKAN CAVIAR 1 25

SOFT SHELL CRABS 40 — BROOK TROUT

Lobster, Cardinal 80
Codfish, Parmentier 60
Sea Bass Saute, Meuniere 40
Broiled Brook Trout, Maitre d'Hotel 65

Rack of Lamb, Jardiniere 90 — Spring Duckling Poele with Olives 3 50 Half 1 75

Fried Chicken, Maryland 1 50
Sweetbread, Virginia 1 15
Lamb Steak Saute in Butter 1 00
Tournedos of Filet of Beef, Hunter Style 1 25
Broiled Mushrooms on Toast 75

Squab Turkey 4 00 — Spring Duckling 3 00 — Spring Lamb
Royal Squab 1 25 — Ribs of Beef 60
Guinea Hen 2 50 — English Pheasant 3 50
Egyptian Quail 1 00

COLD DISHES

Consomme in cup: Beef 30 Chicken 40 Excelsior 40 Okra 40
Clam broth 30

Hors d'oeuvre a la Francaise 50 — Heart of fresh artichoke, Czarina 1 00
Salad, Henry IV 75 — Leave, Florentine 75
Tomato Surprise 40 — Fish salad, Parisian 60
Crab meat a la Manners 60 — Lobster 1 50 half 80
Salmon, remoulade sauce 70

Supreme of Chicken Jeanette 1 50 — Stuffed boneless squab in jelly 1 50
Galantine of chicken 60 — Pate de foie-gras 90
Aspic of ham 60 — Patty of guinea hen in crust 60
Salads: Chicken 90 Lobster 90 Crab Meat 90
Beef salad, Parisian 60
Yorkshire ham 60 — Virginia 60 — Westphalian 60

NEW CORN 30 — Beets in Butter 30 — NEW PEAS 40
FRENCH PEAS 50 — NEW LIMA BEANS 50
Potatoes, O'Brien 25 — Stuffed potatoes, Sherry 25 — Braised celery with marrow 40
Succotash 50 — Baked stuffed egg plant 35
Boiled artichoke, Hollandaise sauce 60
Spinach, English 30 — String beans in butter 40

SALADS: Romaine, Lettuce, Tomato, Watercress 30 Cucumber 40 Countess 40
Chicory and Escarole 30

Puffed Palmy Pudding 25
Apple Tartlet 15 — Pies: Cherry, Cocoanut 25

APRICOT AND PLUMS 30
CANTELOUPE 40 — Peaches 40 with Cream 50 — WATERMELON 40
Fresh Blackberries or Blueberries 30
Grape Fruit 40 — Supreme au Porto 60
Peach Short Cake 40
Creme de Menthe Sherbet 50 — Iced Mousse Alice 40 — Iced Nesselrode Pudding 50
Iced Marquise 50

CHEESE: Roquefort, Port-du-Salut, Gruyere 25 — Neufchatel 25
Small Cervais made fresh every day 25

French coffee, demi-tasse 15 with cream 20 — Turkish coffee 30

ABOVE DISHES ARE SERVED TO ONE PERSON ONLY

WILD ANIMALS BILL OF FARE

If you have wild animals it is very necessary to know how to feed them and what their food is composed of.

Deer, Dybowsky, Giraffes, Gnus, Oryes; mixed corn and oats; hay.

Monkeys and Chimpanzee: apples, bananas,, cabbage spinach, boiled potatoes, boiled onions, boiled rice, peanuts, Chimpanzee, add sherry, beer or port wine to drink with meal.

Ostriches and Emus: carrots, beets, lettuce, spinach, bananas, apples, oranges, alfalfa.

Kangaroos: rye bread, alfalfa, cabbage and other vegetables.

Pythons: rabbits, rats, pigeons, lettuce, eggs.

Lions, Tigers, Panthers, Leopards, Hyenas: raw chuck steak, mutton, veal, horse meat.

Bear: biscuit, rice and milk, beef, rye bread, honey, pineapples, soup, corn cakes, carrots, apples, fish.

Camels: mixed corn oats and bran; hay.

Hippos and Rhinos: Slumguillion, hay.

Elephants: hay, oats, bran and salt mashed turnips, beets, peanuts.

Seals: fish and cod liver oil.

REFERENCES

THE WHITE HOUSE
Washington

August 7, 1918.

Dear Sir:

Mrs. Wilson has asked me to acknowledge the receipt of the book you have sent to her and wishes me to express her warm thanks for your courteous thought of her.

Very sincerely yours,

EDITH BENHAM
Secretary

Mr. Joseph Cancel
745 Pine Street
San Francisco, California

LOUIS SHERRY
New York

June 12th 1918.

Mr. J. E. Cancel,
Cooks' Association,
140 Mason Street,
San Francisco, Cal.

My dear Mr. Cancel:

I wish to thank you for your thoughtfulness in sending me the "Petite Encyclopedia Culinaire", which I received with your letter of June 5th. I know that it will prove very useful and interesting.

Again thanking you, with best wishes I am

Sincerely,

LOUIS SHERRY

LOUIS MARTIN'S
New York City

Le 29 Août 1912.

Mon Cher M. Gancel,

Je vous adresse mes meilleurs wœux pour votre succès et je vous serre la main.

Votre collègue et ami,

JUSTIN BALARD,
Chef des Cuisines.

RITZ-CARLTON HOTEL
New York City.

Le 6 Décembre 1910.

Monsieur Gancel.

Cher Monsieur,

Veuillez accepter tous mes remerciements. J'ai bien reçu votre lettre et votre petit guide ou aide-mémoire de cuisine; mais j'aurai un grand plaisir de pouvoir vous remercier de vive voix.

Veuillez, cher monsieur, agréer l'assurance de mes meilleurs sentiments.

A. ESCOFFIER.

WALDORF ASTORIA
New York City.

Mr. Gancel.

Dear Sir,

The Gancel Menu Terms is an innovation and a great help to our profession, and deserves to be recommended highly.

Respectfully,

RENE ANJARD,
Chef.

THE WHITE HOUSE
Washington, D. C.

My Dear Sir:

Mrs. Wilson has received your letter and the menu book, for both of which she wishes me to express her many thanks. Unfortunately, all of the reports in regard to her giving receipts for publication have been erroneous, but it gives her much pleasure to accept your little book. Believe me,

Very truly yours,
ISABELLA L. HAYNES,
Secretary.

Mr. J. Gancel,
Georgian Terrace Hotel,
Atlanta, Ga.

THE NEW WILLARD
Washington, D. C.

October, 21st, 1910.

Mr. Joseph Gancel,
103 West 64th Street,
New Yory, N. Y.

Dear Sir:

I have found your book, "Menu Terms," which you kindly sent me sometime ago, of great assistance and would like to obtain two more copies. Please send by mail or express and upon receipt of bill will remit for same.

If you have new editions, please let me know. Upon my next visit to New York. I will try and drop in and see you.

With best wishes,

Yours truly,
C. E. SCHAFFNER,
Steward.

THE PLAZA
New York City.

Le 11 Décembre 1910.

Monsieur Joseph Gancel,
New York.

Cher monsieur,

J'ai bien reçu votre brochure "Menu Terms" dont je vous remercie infiniment. Je trouve cet ouvrage interessant, très utile; il fait honneur à son auteur, que je félicite sincèrement.

Veuillez agréer, Monsieur Gancel, mes civilités empressées.

E. LAPERRUQUE.

HOTEL NICKERBOCKER
New York City.

Le 21 Juin 1909.

M. Joseph Gancel,
Chef, Hotel Belleclaire,
New York City.

Cher Monsieur,

J'ai bien reçu le "Ready Reference of Menu Terms" que vous m'avez envoyé. Acceptez, cher monsieur, mes meilleurs remerciements pour votre gentillesse avec mes compliments pour votre bouquin que je trouve très valuable.

A vous bien sincèrement.

J. MIGHATUATI,
Maître-d'Hôtel.

WAGES TABLES.

For Month of 30 Days.		For Month of 31 Days.	
$ Per Month	Per Day	$ Per Month	Per Day
10	.33	10	.32
12	.40	12	.39
14	.47	14	.45
15	.50	15	.48
16	.53	16	.52
17	.57	17	.55
18	.60	18	.58
20	.67	20	.65
22	.73	22	.71
25	.83	25	.81
26	.87	26	.84
28	.93	28	.90
30	1.00	30	.97
32	1.07	32	1.03
35	1.17	35	1.13
40	1.33	40	1.29
45	1.50	45	1.45
50	1.67	50	1.61
55	1.84	55	1.70
60	2.00	60	1.94
65	2.17	65	2.10
70	2.23	70	2.26
75	2.50	75	2.42
80	2.67	80	2.58
85	2.83	85	2.74
90	3.00	90	2.90
95	3.17	95	3.06
100	3 33	100	3.23
125	4.17	125	4.03
150	5.00	150	4.84

WAGE SCHEDULE

Basis—Six Days to Week

Per Week	Per Day
.05	$ .008
.10	.017
.15	.025
.20	.033
.25	.042
.50	.083
.75	1.25
1.00	.167
2.00	.333
3.00	.500
4.00	.667
5.00	.833
10.00	1.167
15.00	2.500
20.00	3.333
25.00	4.167
50.00	8.333
100.00	16.667

MEMORANDUM

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INDEX

Pages

A

Abalone, etc. 165
Abstract of Game and Fish Laws 472
Alimentation for Children 458
Anemia 456
Armadill 171
Apéritif 422

B

Badger 171
Bamboo Chrysalis 171
Barbecue 151
Beef ..... 178 to 205
" Time to cook..... 179
" Broiled 180
" Roasted 180
" Sauté 180
" Terms 180
" Miscellaneous 183
" Mignon, etc. 187
Bill of Fare .....482 to 494
Bison and Buffalo 172
Bread ..... 375 to 388
Buffet 427
Butter 115

C

Camel and Dromadery .. 172
Canapés 16
Castor 172
Cereal 375
Cheese 388
Chicken 265
" Supreme & Breasts 286
" Giblet 303
Clam-Bake 150
Cocktails 423
Cold Meats 233
" Beef 234
" Veal 234
" Lamb 234
" Pork 234
" Chicken 236
" Game 236
" Goose Liver 236
" Fish, etc. .. 237
Cold Sauce 97
Coloring 118
Coulis 114

Pages

Crabs 151
Crawfish 153
Croquettes & Cromesquis 25
Crust 21
Crustaceous, Divers 142

D

Diabetes 455
Digestion 460
Dogs 172
Dressings, Divers 316
Duck 294
Dyspepsia, etc. 455

E

Eggs ..... 37 to 61
Elephant 172
Entremets .....389 to 407
Epilepsy 458
Exotic Dishes 170

F

Fever, etc. 454
Fish, Garniture and Sauces ..... 123 to 149
Flavoring for Sweet Dishes 434
Forcemeats for Mousseline, Timbale and Quenelles 27
Frogs' Legs 154

G

Game 304
Goose 296
Goose Liver 296
Gout, Rheumatism 457
Grasshopper 173
Guinea Hen 297

H

Ham 228
Hash 220
Hippopotamus 173
Horsemeat 173
House Supplies 480
Hygiene 453

Pages

I

Ice Cream 408
How to make Ice Cream Divers Compositions. 408
Biscuits Glacés 412
Bombs 413
Cups 417
Fancy Ice Cream..... 419
Indigestion 459
Intoxication 459
Introduction 5

J

Jellies 118

K

Kangaroo 173

L

Lamb 212
" Time to cook 213
" Terms 213
" Chops, Noisette, etc. 214
Lights ..... 237 to 261
" Brains, etc. 237
" Ears 239
" Feet 240
" Fries 241
" Haslets 242
" Heads 242
" Hearts 244
" Kidneys 244
" Liver 246
" Lungs 247
" Marrow 248
" Palate, etc. 248
" Sweetbreads 249
" Tails 259
" Tongue 259
" Tripe 260
" Udder 261
Lobster 156

M

Marinade & divers Brine 120
Mirepoix 97
Miscellaneous Recipes
Aromatic ..... 433 to 450
Savory ..... 433 to 450
Seasoning ..... 433 to 450

Pages

Spices ..... 433 to 450
Flavoring for sweet Dishes 434
Special Spices 434
Four Spices Home Style 434
Fine Spices for Game 434
Spices for Pork 434
Cayenne Pepper 434
Paprika 434
Curry Powder 435
Baking Powder 435
iemical **Refrigerating** 435
Remedy for Burns 435
Cider 435
Ciment 436
Corns and soft perspiring Feet 436
Distillation 436
Degree cooked Sugar.. 437
Grease 437
Modeling 437
To compound 437
Flower Grease 438
Frying 438
Degree for hot Grease. 438
How to carve 438
Jams 440
General Rules 440
Orange Marmalade ... 440
For sweet pickled fruits 441
Measures
Length 441
Capacity 441
Avoir du Poids 441
Thermometer 441
For Household 442
Time for divers Cooking 442
Milk 443
Oil 443
Perpetual Vinegar 444
Divers 444
Preserves 444
Appert System 445
Eggs 445
Olives 445
Vegetables 446
Fish, etc. 447
How to make Soap .. 448
Javel Water 448
Syrup of Fruit 448
Cold Syrup 449
Sugar and Icing 449
Tea 449
Water, etc. 450

Pages

Yeast for Pastes 450
Mousseline 30
Mussels 160
Mutton 212

O

Opposum, Pole Cat, Racoon 174
Oriental Dishes
Chinese and Japanese.. 175
Ostrich 298
Oysters and Oyster Crabs 161

P

Pantry List 475
Parrots 174
Paste and
Farinaceous .... 366 to 375
Patties and Vol-au-Vent 192
Peacock 298
Poisoning 459
Pork 225
Suckling Pig 226
Divers Sausages 227
Poulp and Cuttle-Fish... 174
Poultry 262
Braised 262
Broiled 263
Carved 264
Divers 263
Roast 263
Time to cook 264
Preface 3

Q

Quenelles 29

R

Reception and Table 420
The Service 421
Etiquette at the Table 421
Service of Wine 422
Temperature of Wine. 422
First Service 426
Second Service 426
Third Service 427
Wines and Liquors
served at different
Dinners 427
Buffet and Refreshments ..... 427 to 431

Pages

References 4
Letters 495
Relishes 7

S

Salad ..... 351 to 361
Salpicon 23
Sample of Market List. 462
Snakes 174
Sandwishes 16
Sauces ..... 95 to 114
Sausages 227
Seal 174
Seasoning 120
Shellfish ..... 149 to 170
Soups 62
Custard or Royal 63
Garnishings 63
Thick and clear.. 64 to 95
Spermathoree 458
Soft Drinks 429
Squabs 299
Sweetbreads ..... 249 to 259

T

Terrapin 169
The Cellar 431
To decant Wines..... 432
Champagne 432
How to chill 432
Clarifying of Wine ... 433
The Market 460
The Value and Laws of
Health 451
Hygiene, Diet, Longevity ..... 453 to 459
The Digestion 460
Timbale and Mousseline 30
Turkey 302
Turtle 170

V

Veal ..... 205 to 211
Vegetables 318
Time to cook..... 320
Artichokes 320
Asparagus 322
Burdock 323
Beans 323
String Beans 324
Beets 324
Cabbage 324

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